

Recipe adapted from abc.com



Pumpkin French Toast

For the French Toast:

1 c milk
1/2 c half and half
3 eggs
1/2 c canned pumpkin
1/4 c brown sugar
1 t vanilla
1/4 t ground ginger
1/4 t ground nutmeg
1/4 t salt
Pinch of powdered sugar
Thickly sliced Challah or Brioche

For the Syrup:

1/4 c sugar
2 T cornstarch
1/4 t cinnamon
1/4 t ground nutmeg
2 c apple cider
2 T lemon juice
1/4 c butter

For the Nuts:

1/4 c white sugar
1 t Kosher salt
1/4 t ground cloves
1/4 t all spice
1/4 t cinnamon
1/4 t chili powder
2 c raw pecans
1/4 c butter, softened

For the French Toast:

Combine the ingredients from the milk through the pinch of powdered sugar. Grease a 9x13-inch baking dish and add bread slices in a single layer. Pour the batter over the bread slices and refrigerate for a minimum of 30 minutes, flipping the bread slices halfway through.

Heat a large skillet over medium-high heat and melt some butter in the pan. Place the soaked bread slices in the skillet, cooking on each side until golden brown. Serve topped with syrup and spiced pecans.

For the Syrup:

Add all ingredients, except the butter, to a small sauce pan. Bring to a boil over medium heat while stirring constantly. Boil for one minute, while still stirring and add in butter. Serve over French toast.

For the Nuts:

Preheat oven to 400F. Toss ingredients in a sealable bag until the nuts are coated. Place the nuts on a parchment lined baking sheet and bake nuts for 8 to 10 minutes, checking often so they don't burn. Serve with French toast.

