

Pumpkin Pie French Toast

Ingredients:

- ✓ 3 large eggs
- ✓ 7.5 oz pumpkin puree
- ✓ $\frac{1}{4}$ cup sugar
- ✓ $\frac{1}{2}$ cup brown sugar
- ✓ $\frac{1}{2}$ cup plain greek yogurt
- ✓ $\frac{1}{2}$ tbsp vanilla
- ✓ 1 tsp cinnamon
- ✓ $\frac{1}{2}$ tsp ginger
- ✓ $\frac{1}{4}$ tsp ground cloves
- ✓ $\frac{1}{4}$ tsp nutmeg
- ✓ 1 loaf brioche or challah



Total Time: 25 minutes Servings: 4

Directions:

1. In a large bowl combine eggs, pumpkin, sugar, brown sugar, greek yogurt, vanilla, and milk. Whisk until smooth. Add cinnamon, ginger, cloves, and nutmeg. Mix to combine and set aside.
2. Lightly grease a 9x9 baking pan. Add cubed bread to the dish in even layers. Pour pumpkin mixture over the top, making sure all bread gets saturated.
3. Let sit at least 30 minutes, or overnight in the refrigerator.
4. Before baking, toss bread to redistribute liquid. Bake for 30 minutes covered and then 30 minutes uncovered at 350° F. If refrigerated, you may need to cook 5-10 minutes extra, until top is browned.
5. Serve with pecans and syrup.