



# pumpkin pie french toast bake

Take a big bite out of mornings with this easy and crowd-pleasing Pumpkin French Toast Bake, a delicious brunch dish.

SERVES: 8-10



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## ingredients

### Crumble Topping

- ¾ cup flour
- ½ cup brown sugar
- ¼ cup sugar
- ¼ tsp pumpkin pie spice
- ¼ tsp ground cinnamon
- ¼ tsp kosher salt
- ½ cup cold butter, cut into pieces

### Pumpkin French Toast

- 2 cups whole milk
- 1 cup pumpkin puree (not pumpkin pie filling)
- ½ cup heavy cream
- ½ cup brown sugar
- 6 eggs
- 2 tsp vanilla extract
- 1 tsp pumpkin pie spice
- 1 tsp ground cinnamon
- ½ tsp kosher salt
- 14 cups French bread, cubed

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## directions

1. For the crumble topping, in a medium bowl, combine flour, brown sugar, sugar, pumpkin pie spice, cinnamon and salt. Add butter and mix in with your fingers until the mixture resembles pea-sized chunks. Set aside.
2. For the Pumpkin French Toast, coat a 13x9-inch baking dish with non-stick cooking spray. In a large bowl, whisk together milk, pumpkin puree, heavy cream, brown sugar, eggs, vanilla, pumpkin pie spice, cinnamon and salt.
3. To assemble, place cubed bread in the bottom of prepared baking dish. Pour pumpkin mixture evenly over the bread. Sprinkle the crumble topping over top. Cover and refrigerate for several hours or overnight. When ready to bake, remove from refrigerator and preheat oven to 350°F. Bake French toast for 50-55 minutes, or until set and golden brown. Let cool slight before serving.

*“Life starts all over again when it gets crisp in the fall.”*

– F. SCOTT FITZGERALD



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