

Pumpkin Spice French Toast



FROM THE KITCHEN OF
DEBBIE MACOMBER

Fall is here, and you're going to love this Pumpkin Spice French Toast! It's topped with an amazing maple-cinnamon butter that sets this breakfast apart.

Makes 10 Pieces

Ingredients

Maple-Cinnamon Butter:

½ cup (1 stick) unsalted butter,
room temperature
¼ cup pure maple syrup
1 teaspoon ground cinnamon
¼ teaspoon kosher salt

Pumpkin Spice French Toast:

2/3 cup pumpkin puree
4 eggs
2/3 cup whole milk
1 ½ teaspoons vanilla extract
1 teaspoon cinnamon
1 teaspoon pumpkin pie spice
10 slices Texas toast or thickly
sliced French bread

Pure maple syrup, for serving
Chopped pecans, for serving

Directions

In a medium bowl, use a handheld mixer to beat butter until smooth. Add maple syrup, cinnamon, and salt, and beat until combined. Transfer to a small bowl, cover, and refrigerate until needed.

In a shallow dish, whisk together pumpkin puree, eggs, milk, vanilla, cinnamon, and pumpkin pie spice. Press one piece of bread into the milk mixture, then flip and press other side. Transfer to a hot griddle or skillet. Cook on each side for 2 minutes, or until golden. Repeat with remaining pieces of bread. To keep warm while cooking remaining pieces, lay cooked pieces in a single layer on a baking sheet in a 200°F oven.

Serve hot with Maple-Cinnamon Butter, maple syrup, and chopped pecans.