



FRENCH TOAST WITH PUMPKIN BUTTER

As a kid, French toast was always one of my favorite things. In France, they call it “pain perdu” – meaning lost or wasted bread. With this recipe, I’m incorporating the flavors of Spain into this classic breakfast meal, so we can have a hot & spicy pumpkin-butter French toast. Personally, for my bread, I like to use Texas toast which is a really thick piece of bread that just works better when I slice these into sticks.



Serves 2

Ingredients:

2 large grade-A eggs
1 cup milk (or half-and-half)
1 pinch cayenne pepper
4 tbl sugar
4 slices Texas toast
4 oz pumpkin butter
2 tbl butter (for frying)

Directions:

- In a large mixing bowl, beat eggs and milk (or half-and-half) together.
- To the batter, add cayenne pepper and sugar. Also add pumpkin butter and mix thoroughly.
- Dredge each piece of bread in the batter. Use your hands but only do it once or twice. Too much dredging and the bread will turn soggy.
- Add butter to a skillet and cook over medium heat.
- Place toast in the skillet and let it cook until golden. Flip once using a spatula.
- As each piece of toast cooks, place the finished ones on a baking sheet.
- Transfer toast to a cutting board and slice each piece twice with your knife to get three equal sticks.
- Transfer toast sticks back to baking sheet and hold in oven until ready to serve.