



# Noreen's Kitchen

## Pumpkin French Toast

### Ingredients

12 Slices Pumpkin Yeast Bread or any  
Thick sliced bread  
4 eggs  
1 cup half and half

1 cup pureed pumpkin  
1 teaspoon salt  
1 teaspoon Pumpkin pie spice  
2 tablespoons brown sugar

### Step by Step Instructions

Beat eggs together in a pie plate.

Add pumpkin, brown sugar, salt and pumpkin pie spice and whisk until well blended.

Add half and half and whisk to combine.

Place a large, heavy bottomed skillet, over medium heat.

Coat the pan with coconut oil.

Dip slices of bread into the custard mixture and allow to soak for a short time.

Place soaked bread into the hot skillet and cook on one side, shifting the slices so they cook evenly.

Flip slices and cook on the second side until they are evenly browned and fully cooked.

Remove from pan to a baking sheet in a 200 degree oven so they will remain warm while you cook the rest of the slices.

Serve with powdered sugar, butter and warm maple syrup if desired!

Leftovers can be cooled completely and placed in individual sandwich bags and frozen for quick weekday morning breakfasts.

Frozen French toast slices can be reheated in the microwave or in the toaster.

## **Enjoy!**