

Pumpkin Spice French Toast

makes 8-10 slices

Ingredients

4 large eggs
3/4 cup milk
1/2 cup pureed pumpkin (preferably fresh)
1 1/2 Tablespoons light brown sugar
1 1/2 teaspoons vanilla extract
1 teaspoon pumpkin pie spice
1/3 cup chopped pecans
Non Stick spray for the pan
8-10 slices french bread
Syrup, Butter, Whipped Cream for serving

Instructions

In a large mixing bowl, whisk together eggs, milk, pumpkin, brown sugar, vanilla, pumpkin pie spice, and pecans.

Preheat your skillet on medium heat.

Dip both sides of each piece of bread in the egg mixture, allowing for some of the mixture to soak up into the bread. Spray your skillet with non stick spray, then carefully move the egg soaked bread to the skillet, cooking until golden; 2-3 minutes each side. Continue doing this for each piece of bread until the mixture is gone.

Serve the Pumpkin Spice French Toast warm with syrup or butter, or my favorite way with whipped cream and extra pecans!