



# Pumpkin Pie French Toast

Cozy pumpkin custard, warm spice, golden edges, and all the fall breakfast vibes.

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FALL BREAKFAST

BRUNCH CLASSIC

## Pumpkin Pie French Toast



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### Main ingredients

- 8 slices thick bread, such as brioche, challah, or Texas toast
- 4 large eggs
- 3/4 cup milk
- 1/2 cup pumpkin puree
- 2 tablespoons brown sugar
- 1 teaspoon vanilla extract
- 1 1/2 teaspoons pumpkin pie spice
- 1/2 teaspoon cinnamon
- Pinch of salt
- 2 tablespoons butter, for cooking

### Optional toppings

Maple syrup, powdered sugar, whipped cream, chopped pecans, extra cinnamon

### Directions

1. Whisk eggs, milk, pumpkin puree, brown sugar, vanilla, pumpkin pie spice, cinnamon, and salt until smooth.
2. Heat a skillet or griddle over medium heat. Melt a little butter over the surface.
3. Dip each bread slice into the pumpkin custard for a few seconds per side.
4. Cook 3 to 4 minutes per side, until golden and cooked through in the center.
5. Keep cooked slices warm while you finish the remaining bread.
6. Serve warm with maple syrup, powdered sugar, whipped cream, pecans, or cinnamon.

Success tip: Use medium heat. Pumpkin and sugar brown quickly, so high heat can burn the outside before the center cooks. Thicker, slightly stale bread holds the custard best.

### Swaps and notes

Thick bread works best because it soaks up the pumpkin custard without falling apart. Use plain pumpkin puree, not pumpkin pie filling. Milk can be swapped for half-and-half for a richer result or dairy-free milk if needed.