

Pumpkin Pie French Toast with Homemade Pumpkin Syrup: Fall Breakfast

Get ready to embrace the cozy flavors of autumn with this incredible



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

4 large eggs
1 cup milk (whole or 2% recommended)
1 cup canned pumpkin puree (not pumpkin pie filling)
1 tablespoon sugar (granulated)
1 teaspoon vanilla extract
1 teaspoon pumpkin pie spice
1/2 teaspoon ground cinnamon
8 slices of bread (preferably thick, like Texas toast, brioche, or challah)
1 cup maple syrup (pure maple syrup recommended)
1/2 cup canned pumpkin puree (not pumpkin pie filling)
Powdered sugar
Extra ground cinnamon
Whipped cream
Fresh fruit (sliced apples, berries)

DIRECTIONS

1. Let's get this delicious : Pumpkin Pie French Toast cooking!
2. Prepare : French Toast Custard: In a large bowl, whisk together the 4 large eggs, 1 cup milk, 1 cup canned pumpkin puree, 1 tablespoon sugar, 1 teaspoon vanilla extract, 1 teaspoon pumpkin pie spice, and 1/2 teaspoon ground cinnamon until all ingredients are well combined and smooth.
3. Dip : Bread: Dip each slice of bread into the pumpkin mixture, ensuring each side is well-coated. Allow the bread to soak for a few seconds on each side to absorb the custard, but not so long that it becomes soggy and falls apart.
4. Cook : French Toast: Heat a large skillet or electric griddle over medium heat. Lightly grease it with butter or non-stick cooking spray. Carefully place the soaked bread slices onto the hot skillet/griddle. Cook for 2-3 minutes on each side, or until each side is beautifully golden brown and the French toast is cooked through. Cook in batches if necessary to avoid overcrowding.
5. Prepare : Homemade Pumpkin Syrup: While the French toast cooks, prepare the syrup. In a small saucepan, combine the 1 cup maple syrup, 1/2 cup canned pumpkin puree, 1 teaspoon pumpkin pie spice, and 1/2 teaspoon ground cinnamon. Heat over medium heat, stirring occasionally, until the syrup is warmed through and all ingredients are well combined.
6. Serve: Serve the Pumpkin Pie French Toast warm with the warm homemade pumpkin syrup drizzled generously over the top. Optionally, sprinkle with powdered sugar, extra cinnamon, a dollop of whipped cream, or

some fresh fruit like sliced apples or berries.

SWAPS & NOTES

Bread: Thick slices of sturdy bread work best for soaking up the custard without falling apart.

Texas toast, brioche, or challah are excellent choices.

Canned Pumpkin Puree: Ensure you use 100% pure pumpkin puree, not pumpkin pie filling, which is already spiced and sweetened.

Pumpkin Pie Spice: This blend typically includes cinnamon, nutmeg, ginger, and sometimes cloves.

TIPS FOR SUCCESS

Thick Bread: Use thick-sliced bread so it can absorb plenty of the pumpkin custard without becoming soggy.

Don't Over-Soak: Soak the bread just enough to absorb the custard, but not so long that it becomes flimsy.

Medium Heat: Cook over medium heat to allow the French toast to cook through and achieve a golden-brown crust without burning.

Cook in Batches: Don't overcrowd the skillet, or the French toast will steam instead of getting a good sear.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-pie-french-toast-with-homemade-pumpkin-syrup-fall-breakfast/>