

Pumpkin Pie French Toast with Homemade Pumpkin Syrup: Fall Breakfast

Pumpkin Pie French Toast w/Homemade Pumpkin Syrup



TIME
2-3 min

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INGREDIENTS

- 4 large eggs
- 1 cup milk (whole milk or preferred)
- 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 for best flavor)
- 1/2 cup canned pumpkin puree (not pumpkin pie filling)

Swaps and Notes:

Bread: Thick slices of bread are best as they can absorb more of the pumpkin custard without falling apart. Texas toast, brioche, challah, or even day-old white bread work well.

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

Milk: Any milk (dairy or non-dairy) will work for the custard. Whole milk will yield a richer French toast.

Spices: Adjust pumpkin pie spice and cinnamon to your liking. You can also add a tiny pinch of ground ginger or cloves for extra warmth. For more

pumpkin spice goodness, check out [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#).

Maple Syrup: Pure maple syrup is recommended for the best flavor in the homemade syrup. Pancake syrup can be used, but the taste will be different.

Vanilla Extract: Pure vanilla extract offers the best flavor for both the French toast and syrup.

DIRECTIONS

1. **Making this delicious :** Pumpkin Pie French Toast and its accompanying syrup is a straightforward process that yields a delightful fall breakfast.
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. Whisk until all ingredients are well combined and the mixture is smooth.
3. **Dip :** Bread: Dip each slice of bread into the pumpkin mixture, ensuring both sides are well-coated and soaked for a few seconds. Don't let thin bread soak too long, or it might become soggy.
4. **Heat :** Skillet/Griddle: Heat a large skillet or griddle over medium heat. Lightly grease it with butter or non-stick cooking spray.
5. **Cook :** French Toast: Once the skillet is hot, place the soaked bread slices on it. Cook for 2-3 minutes on each side, or until they are beautifully golden brown and cooked through. Cook in batches if necessary to avoid overcrowding the pan.
6. **Make :** Pumpkin Syrup: While the French toast is cooking, prepare the homemade 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 the ingredients are well combined.
7. **Serve:** Transfer the cooked French toast to serving plates. Serve warm, generously drizzled with the warm homemade pumpkin syrup. Optionally, sprinkle with powdered sugar, extra cinnamon, a dollop of whipped

cream, or some fresh fruit like sliced apples or berries. Enjoy!

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