

## Pumpkin Spice French Toast Casserole - Make-Ahead Fall Breakfast

There's nothing like the warm, cozy aroma of pumpkin spice on a crisp autumn morning. This



**OVEN**  
**350°F**

**TIME**  
**55 min**

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### INGREDIENTS

Butter or cooking spray, for greasing the baking dish  
 1 loaf (about 1 lb) brioche, challah, or French bread, preferably day-old (stale), cut into 1-inch cubes  
 6 large eggs  
 2 cups whole milk  
 1/2 cup heavy cream (or use 2% cups milk total if you don't have cream)  
 3/4 cup brown sugar (packed; or granulated sugar)  
 1 cup pumpkin puree (100% pure pumpkin - not pumpkin pie filling)  
 2 teaspoons pumpkin pie spice  
 2 teaspoons pure vanilla extract  
 1/2 teaspoon salt  
 1/2 cup brown sugar (packed)  
 1/2 cup all-purpose flour  
 1 teaspoon ground cinnamon (or use additional pumpkin pie spice)  
 6 tablespoons unsalted butter (cold, cut into small cubes)  
 1/2 cup chopped pecans (optional; or substitute walnuts/almonds)

### DIRECTIONS

- 1. Prep the : Dish:** Grease a 9x13-inch baking dish with butter or nonstick cooking spray. Spread the bread cubes evenly in the dish. (If your bread isn't day-old, see the Tips section below for how to dry it out quickly.)
- 2. Make the : Custard:** In a large bowl, whisk together the eggs, milk, heavy cream, brown sugar, pumpkin puree, pumpkin pie spice, vanilla, and salt until smooth and well combined.
- 3. Assemble and : Soak:** Pour the pumpkin-egg custard mixture evenly over the bread cubes. Use a spatula to gently toss and press the bread, making sure all pieces absorb the custard. The bread should be moist (some custard will pool at the bottom - that's okay). Cover the dish tightly with plastic wrap or foil.
- 4. Chill : Overnight:** Refrigerate the assembled casserole for at least 3-4 hours, or ideally overnight (8-12 hours). This soak allows the bread to fully absorb the flavors and ensures a soft, pudding-like interior. (You can also prep the streusel in advance-see Tips-so everything is ready to bake in the morning.)
- 5. Preheat the : Oven:** When ready to bake, take the casserole out of the fridge and let it sit at room temperature while the oven preheats. Preheat oven to 350°F (175°C).
- 6. Prepare : Streusel:** In a medium bowl, mix together the brown sugar, flour, and cinnamon. Add the cold butter cubes. Using a pastry cutter or your fingers, cut the butter into the mixture until you have a crumbly streusel with pea-sized bits. Stir in the chopped pecans. (If you made this topping ahead of time, use it straight from the fridge so it stays cold.)

7. Top and : Bake: Uncover the casserole and sprinkle the streusel topping evenly over the soaked bread. Bake, uncovered, for 45-55 minutes or until the top is golden brown and the center is set. Tip: Check at the 30-minute mark - if the topping is browning too quickly, tent loosely with aluminum foil. The casserole is done when a knife inserted in the center comes out clean (no liquid custard).
8. Serve: Remove from the oven and let it cool for about 5-10 minutes (it will deflate slightly as it settles). Serve warm. Cut into squares and plate it up, or simply scoop portions with a large spoon. Drizzle with maple syrup and dust with powdered sugar, or add a dollop of whipped cream for an extra treat. Enjoy your fall-inspired brunch!

## SWAPS & NOTES

of cinnamon, nutmeg, and vanilla - like pumpkin pie for breakfast.

Minimal Morning Work: Forget standing at the stove flipping French toast.

Bake this casserole in the oven and let it do the work.

It's stress-free, especially on busy mornings or when you have company.

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

Original recipe: <https://chefmaniac.com/pumpkin-spice-french-toast-casserole-make-ahead-fall-breakfast/>