

Pumpkin Bread French Toast

Yield: 8 slices

1 loaf pumpkin bread, at least a day old
2 eggs, beaten
1/2 cup milk
1 tsp vanilla
1/2 tsp cinnamon
1/4 tsp allspice
pinch of salt
2 Tbsp butter

Preheat the oven to 400°F.

In a wide large bowl, whisk together the eggs, milk, vanilla, cinnamon, allspice and salt; set aside.

Slice the pumpkin loaf into 8 thick slices, not counting the end pieces (crust).

Melt the butter in a large skillet. Meanwhile, dip each slice of bread in the egg batter. Let the bread soak up the custard. Transfer to the heated skillet and brown for 1 to 2 minutes on each side.

Place the browned pieces of bread onto a baking sheet. Bake for 12 to 15 minutes. Serve with maple syrup or choice of toppings.

Sources: Pumpkin Bread adapted from Better Homes and Garden Cook Book, French Toast method inspired from [Food Wishes](#).