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Pumpkin French Toast

Ingredients

- 4 eggs
- 1 1/4 cup milk, dairy or non-dairy
- 1/2 cup pumpkin purée
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 8 to 12 slices of French bread

Instructions

- 1. Beat eggs and milk together until well combined, in a large bowl.
- 2. Whisk in the pumpkin purée, pumpkin pie spice, salt and vanilla until smooth.
- 3. Heat griddle pan or large non-stick pan to medium-low heat.
- 4. Spray griddle or pan surface with non-stick cooking spray.
- 5. Dip bread into egg mixture coating both sides.
- 6. Transfer bread slices to griddle or pan, heat until bottom is golden brown, turn to cook other side.
- 7. Serve hot with syrup.

Enjoy!