

Pumpkin Bread French Toast

Christmas is a very special time for my family. It starts with the traditional Feast of the Seven Fishes on Christmas Eve and continues on Christmas morning with a large breakfast followed by Christmas presents. One year my son suggested that we make pumpkin bread French toast and it came out fabulous, crisp, sweet and decadent.

Makes 12 slices of French toast

½ Recipe of [Pumpkin Bread](#) *
1 ½ C Whole Milk (warmed)
3 Large Egg Yolks
1 TBS Light Brown Sugar
2 tsp Ground Cinnamon
2 TBS Unsalted Butter (melted)
2 TBS Unsalted Butter (for grilling)
¼ tsp Table Salt
1 TBS Vanilla Extract
Maple Syrup or Apple Butter

Preheat oven to 300°F.

Cut the pumpkin bread into ½ inch slices and place them on a wire rack set in a rimmed baking sheet (see photo). Place them into the oven for about 14-18 minutes or until the bread is almost dry throughout (the center should be slightly moist). Remove from the oven and allow to cool for at least 5 minutes. This drying out will help with the absorption of the custard and the crisping of the French toast. Reduce the oven temperature to 200°F and return the empty baking sheet with the wire rack to the oven.

In a medium bowl whisk together the milk, yolks, brown sugar, cinnamon, 2 tablespoons melted butter (cooled), salt, and vanilla until well mixed. Transfer the custard mixture to a 13"x9" baking pan.

Soak the bread in the custard for about 20 seconds per slice (use a timer, if you soak them longer they will get to soggy) or until soaked but not falling apart. Place the slices on



another cookie sheet or platter.

Heat 1/3 tablespoon of butter in a 12 inch skillet or a griddle over medium heat. When the butter stops foaming, transfer 3-4 slices of the soaked pumpkin bread to the skillet and cook until golden brown on both sides (3-4 minutes). Transfer to the rack in the oven to keep it warm. Wipe out the skillet and repeat the process until all slices have been cooked adding ½ tablespoon of butter for each batch. Serve warm with maple syrup or apple butter



Is maple syrup really worth the cost? My answer is definitely yes. The taste is incredibly different from the pancake syrup they sell in the grocery store. The complexity of the flavors of real maple syrup will enhance your French toast, jazz up your butternut squash, or sweeten your dessert like nothing else can.

*** PRONTO SUBSTITUTE**

Pumpkin Bread – If you don't want to make pumpkin bread, try good quality cinnamon raisin toast or banana bread.

www.nickverna.com

www.italian-fusion.blogspot.com

casaverna@nc.rr.com

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