

Pumpkin French Toast Casserole

By Tracy Lauth

Yields 10

Ingredients

- 3 c Cream
- 3 T Butter
- ½ c Maple Sugar
- 1T Pumpkin Spice
- 1t Vanilla
- ¾ t Salt
- 6 Eggs
- 15 oz Pumpkin Puree



Instructions

1. Heat Oven to 350 Degrees.
2. Butter 18 large muffin tins, 2 Qt casserole dish, cast iron skillet, or ramekins and fill with toasted bread cubes. Set aside.
3. In medium saucepan heat half and half and butter until melted and hot.
4. Remove from heat and add maple sugar, pumpkin spice mix, vanilla, salt, and pumpkin puree. Stir to combine.
5. In a separate bowl, whisk eggs.
6. Slowly pour half and half mixture into eggs whisking constantly.
7. Pour warm mixture over bread cubes and let stand for five minutes or until bread cubes have absorbed liquid and become soft.
8. Cover with foil and bake on sheet pan for 45 minutes.
9. Remove foil and bake 20 minutes or until puffed-up in middle and knife comes out clean.
10. Cool on wire rack. Center will fall and settle.
11. Serve warm with a dusting of powdered sugar and drizzle with real maple syrup.