

Sweetnicks.com

Pumpkin French Toast

- 1 loaf (1 lb) unsliced brioche-style bread (I used challah)
- 1/4 cup sugar
- 1/4 tsp cinnamon
- pinch coarse salt
- 1/2 cup canned pumpkin
- 1/2 cup half-and-half
- 4 large eggs
- 1 tsp grated fresh ginger (I omitted)
- 1 tsp vanilla extract
- 1/2 grated orange zest (I used orange extract instead)
- 6 T butter
- maple syrup
- 2 T orange-flavored liqueur or OJ

Trim ends of bread. Cut into 12 1-inch-thick slices. Combine sugar, cinnamon and salt in bowl. Whisk in pumpkin, half-and-half, eggs, liqueur, ginger, vanilla and orange zest. Pour mixture into large pan. Add bread slices to pan; turn slices over to coat. Cover and refrigerate overnight. Add 2 T butter to skillet on medium-low heat. When butter is sizzling, add bread slices 2 at a time and cook until bread is golden brown, 2-3 minutes, on each side. Keep warm in oven while finishing all the bread. Add more butter to pan as necessary. Serve with maple syrup.