



by Andrea Lo

Pumpkin French Toast

★★★★★ 5 (1 Review)

 1 serving

 10 Minutes

Recipe details



Yield

1 serving



Time spent

Prep time: 5 Minutes | Cook time: 5 Minutes | Total time: 10 Minutes

Ingredients

- Thick slices of challah or brioche
- 1 large egg
- 1/4 cup almond milk (or any milk)
- 1 tbsp pumpkin puree
- 1/2 tsp vanilla extract
- 2 tsp brown sugar
- 1/4 tsp pumpkin spice or cinnamon

- 1-2 tbsp coconut oil to fry
- powdered sugar & maple syrup for topping
- maple syrup for topping

Instructions

- 1 In a shallow bowl, mix the egg, milk, pumpkin puree, vanilla extract, brown sugar, and pumpkin
- 2 Add your bread and let it soak in the mixture for 2 min per side.
- 3 Heat coconut oil in the pan at medium heat.
- 4 Add the bread and fry on each side until golden brown.
- 5 Top with powdered sugar and maple syrup.