

Pumpkin French Toast Bake



Ingredients:

5 1/2 -7 1/2 cups 1-inch bread cubes
(depending on bread type)

7 large eggs

2 cups milk (any kind)

1 tsp vanilla extract

1 1/2 tsp pumpkin pie spice

1/4 cup Jackie's Pumpkin Butter Jam

3-4 tbsp brown sugar (for topping)

Optional—Nuts (like walnuts or pecans)

Instructions:

Cut any kind of bread into 1-inch cubes.

Cut enough to fill a 9 x 13 inch lightly greased baking dish.

In a large bowl, whisk eggs, milk, vanilla, pumpkin butter, and pie spice until combined. Pour over bread cubes. Push bread down until evenly soaked. Cover with plastic wrap and refrigerate over night.

Preheat oven to 350 degrees F (176 C), uncover and top with brown sugar, additional pumpkin pie spice, and nuts. Bake for 35-45 minutes or until golden brown and no longer wet.

Serve with maple syrup, honey, or agave nectar.

Jackie's Jams