

Pumpkin French toast casserole

From the kitchen of Angelina



Ingredients

Two loaves of bread (we use Challah or Sweet Hawaiian rolls)

1 cup pumpkin puree

6-8 eggs

2-3 cups whole milk or heavy cream

1 can sweetened condensed milk

Middle

2, 8oz packages cream cheese

1 cup powdered sugar

Topping

1 tablespoon butter

1 cup pecans

½ cup brown sugar

Directions

1. Preheat oven to 350 degrees. Take cream cheese out of the fridge and set aside. Break bread up into cubes and use ½ of the cubes to cover the bottom of a 9"x 13" casserole dish. In the mixing bowl, whisk together eggs, whole milk, and pumpkin puree. Add bread cubes to the mixture. Pour ½ of the mixture over the bread cubes in the casserole dish. Leave other ½ of mixture in the mixing bowl.
2. Heat 1 tablespoon butter in a small saucepan on medium heat. Add brown sugar and stir until melted/caramel-y in appearance. Turn off heat. Stir pecans into brown sugar/butter mixture. Remove pan from burner and set aside.
3. Mix cream cheese and powdered sugar together with your mixer. Drop dollops of cream cheese onto the bread/egg mixture in the casserole dish and then spread with spatula.
4. Pour the rest of the bread cubes/egg mixture on top of the cream cheese. Pour the sugared pecans on top of the bread cube/egg mixture.
5. Bake for 40-45 minutes. Once out of the oven let cool for approximately 30 minutes.