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## Baked Pumpkin Spice French Toast

1 loaf French bread (you could use an Egg Bread, Challah, or Hawaiian Sweet Bread too)  
6 large eggs  
2 ½ cups heavy cream  
1 cup pumpkin puree (canned pumpkin – not pie filling)  
1 cup granulated sugar  
2 – 3 tablespoons pure vanilla extract  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon cloves  
¼ teaspoon allspice

### Streusel Topping:

½ cup flour  
½ cup brown sugar  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon salt  
½ cup cold butter cut into pieces

Spray a 9 x 13 pan with cooking spray. Cut or tear the bread into chunks and place on the bottom of the pan.

In a large bowl, blend the eggs, cream, pumpkin, sugar, vanilla, and all of the spices. Pour evenly over the bread; press down to ensure all of the custard soaks in. Cover the pan and place in the refrigerator for several hours or overnight.

In another smaller bowl, mix the flour, brown sugars, spices and salt. Add the butter pieces and combine until small pea sized chunks form. Store in the refrigerator.

Preheat the oven to 350 degrees. Remove the French Toast from the refrigerator and sprinkle the streusel on top. Bake for approximately 45 – 60 minutes; watching to ensure the French toast is set and golden brown.

Serve with syrup if desired.