

Pumpkin Cream Cheese French Toast Casserole

Serves 6 to 8

Ingredients

Olive-oil cooking spray

1/2 loaf day-old French bread cubed (1-inch)

Pumpkin puree:

1 cup half and half

1/2 cup pumpkin puree

4 large eggs

2 teaspoons pumpkin pie spice

1 teaspoon vanilla extract

Cream cheese filling:

8 ounces cream cheese, at room temperature

1/4 cup sugar

1/2 teaspoon ground cinnamon

1/4 cup half and half

Crumb topping:

1/4 cup all-purpose flour

1/4 cup brown sugar, packed

1/2 teaspoon cinnamon

1/4 cup unsalted butter, cut into cubes

1/4 cup chopped pecans



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a bowl, whisk together 1 cup half and half, pumpkin puree, eggs, pumpkin pie spice, and vanilla.
3. Microwave the cream cheese in a bowl for 1 minute. Whisk in sugar and cinnamon until well blended, then whisk in 1/4 cup half and half.
4. Place half of the bread cubes evenly into the baking dish. Pour half of the pumpkin puree mixture evenly over the top. Spread cream cheese filling in an even layer. Top with remaining bread cubes and pumpkin puree mixture to completely cover the bread.
5. Combine flour, brown sugar, and cinnamon in a small bowl. Add cold butter and toss to coat, using your fingers to work the butter into the dry ingredients until it resembles coarse crumbs. Mix in chopped pecans and sprinkle the crumb topping evenly over the bread cubes.
6. Cover baking dish and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking about 30 minutes more or until slightly puffed and golden brown.

Recipe was modified from original source: Damn Delicious

<http://damndelicious.net/2014/09/15/baked-pumpkin-cream-cheese-french-toast/>

Pumpkin Cream Cheese French Toast Casserole

Serves 3 to 5

Ingredients

Olive-oil cooking spray

1/4 loaf day-old French bread cubed (1-inch)

Pumpkin puree:

1/2 cup half and half

1/4 cup pumpkin puree

2 large eggs

1 teaspoons pumpkin pie spice

1/2 teaspoon vanilla extract

Cream cheese filling:

4 ounces cream cheese, at room temperature

2 Tablespoons sugar

1/4 teaspoon ground cinnamon

2 tablespoons half and half

Crumb topping:

2 Tablespoons all-purpose flour

2 Tablespoons brown sugar, packed

1/4 teaspoon cinnamon

2 Tablespoons unsalted butter, cut into cubes

2 Tablespoons chopped pecans



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. In a bowl, whisk together 1/2 cup half and half, pumpkin puree, eggs, pumpkin pie spice, and vanilla.
3. Microwave the cream cheese in a bowl for 30 seconds. Whisk in sugar and cinnamon until well blended, then whisk in 2 tablespoons half and half.
4. Place half of the bread cubes evenly into the baking dish. Pour half of the pumpkin puree mixture evenly over the top. Spread cream cheese filling in an even layer. Top with remaining bread cubes and pumpkin puree mixture to completely cover the bread.
5. Combine flour, brown sugar, and cinnamon in a small bowl. Add cold butter and toss to coat, using your fingers to work the butter into the dry ingredients until it resembles coarse crumbs. Mix in chopped pecans and sprinkle the crumb topping evenly over the bread cubes.
6. Cover baking dish and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking about 30 minutes more or until slightly puffed and golden brown.

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