

DINNERLY



Pumpkin French Toast with Candied Walnuts



1h



2 Servings

We channel PSL season in this oven-bake full of warm fall flavors. Pumpkin purée, cinnamon, cream cheese, and quick candied walnuts—no candy thermometer required—combined for a brunch that is anything but basic. Invite the squad over or keep it all for yourself. We've got you covered! (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- 2 (1 oz) cream cheese ⁷
- 4 brioche buns ^{1,3,7}
- 5 oz confectioners sugar
- 15 oz can pumpkin purée
- ¼ oz ground cinnamon
- 2 oz walnuts ¹⁵

WHAT YOU NEED

- butter ⁷
- 4 large egg ³
- ¼ cup sugar

TOOLS

- medium (1½–2 qt) baking dish (or 10-inch ovenproof skillet)

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 26g, Carbs 54g, Protein 13g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Set aside **all of the cream cheese** to soften at room temperature. Lightly **butter** the bottom and sides of a medium baking dish (or 10-inch ovenproof skillet).

Cut **2 tablespoons butter** into small pieces; reserve for step 3. Cut **3 brioche buns** into 1-inch cubes (save rest for own use).



2. Mix pumpkin custard

In a medium bowl, combine **softened cream cheese**, **3 large eggs**, and **6 tablespoons confectioners sugar**; whisk until smooth. Add **1¼ cups water**, **¾ cup pumpkin purée** (save rest for own use), and **1 teaspoon cinnamon**, whisking to combine (mixture will not be smooth).



3. Assemble French toast

Arrange **cubed bread** in an even layer in prepared baking dish. Pour **custard** over top, then use your hands or a rubber spatula to gently press bread down to absorb custard. Scatter **reserved butter pieces** over top.



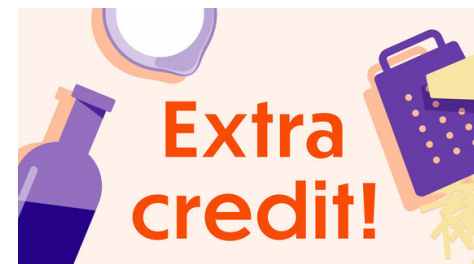
4. Prep candied walnuts

In a medium bowl, whisk **1 large egg white** (save yolk for own use), **¼ cup granulated sugar**, **¼ teaspoon cinnamon**, and **a pinch of salt** until frothy, about 2 minutes. Add **walnuts** and stir to evenly coat (mixture will be runny). Pour all over **French toast**.



5. Bake French toast & serve

Bake on center oven rack until **French toast** is puffed, browned, and set in the middle, 45–55 minutes. Let sit 10 minutes, then dust with **some of the remaining confectioners sugar** before serving. Enjoy!



6. Make ahead

Assemble the French toast bake through step 3 and cover tightly with a lid or foil. Refrigerate, then allow to come to room temperature before proceeding with step 4.