

DINNERLY



Pumpkin French Toast with Candied Walnuts:

Double the Brunch. Same Price.



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—combine for a brunch that is anything but basic. Invite the squad because this is **DOUBLE** the servings for the **SAME** low Dinnerly price. Super saver, indeed. We've got you covered! (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- 2 pkts cream cheese ⁷
- 4 brioche buns (use 3) ^{1,3,7}
- 5 oz confectioners sugar (use 6 Tbsp)
- 1 can pumpkin purée (use $\frac{3}{4}$ c.)
- ground cinnamon (use 1 tsp + $\frac{1}{4}$ tsp)
- 2 oz walnuts ¹⁵

WHAT YOU NEED

- butter ⁷
- 4 large eggs ³
- $\frac{1}{4}$ c. granulated sugar

TOOLS

- medium ($1\frac{1}{2}$ -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 310kcal, Fat 17g, Carbs 32g, Proteins 9g



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**, **6 tablespoons confectioners sugar**, whisking until smooth. Add **$1\frac{1}{4}$ cups water**, **$\frac{3}{4}$ 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), **$\frac{1}{4}$ cup granulated sugar**, **$\frac{1}{4}$ 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.