



Pumpkin French Toast Bake & Bacon

with Cinnamon-Sugar Pecans



1h



2 Servings

We put a cozy spin on a classic breakfast staple, French toast, and turned it into a fresh-from-the-oven must-try that couldn't be easier to put together! Here we combine buttery brioche buns with creamy pumpkin spice custard with cinnamon sugar candied pecans sprinkled on top. Assemble the French toast the night before and bake in the morning for a quick and easy sweet breakfast treat. (2p serves 4; 4p serves 8)

What we send

- 3 oz mascarpone ⁷
- 4 brioche buns ^{1,3,7}
- 5 oz granulated sugar
- 15 oz can pumpkin purée
- ¼ oz ground cinnamon
- 3 (1 oz) pecans ¹⁵
- 4 oz pkg thick-cut bacon
- 2½ oz confectioners' sugar
- 2 (1 oz) maple syrup

What you need

- unsalted butter ⁷
- 4 large eggs ³
- kosher salt

Tools

- medium baking dish (or 10-inch ovenproof skillet)
- rimmed baking sheet
- large 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 880kcal, Fat 49g, Carbs 91g, Protein 24g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Set **mascarpone** out 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 thick slices (save rest for own use).



4. Prep candied pecans

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



2. Mix pumpkin custard

In a medium bowl, combine **softened mascarpone**, **3 large eggs**, **⅓ cup granulated sugar**; whisk until smooth. Whisk in **1¼ cups water**, **¾ cup pumpkin purée** (save rest for own use), **1 teaspoon cinnamon**, and **½ teaspoon salt** (mixture will not be smooth).



3. Assemble French toast

Arrange **sliced 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.



5. Bake French toast

Place baking dish on a rimmed baking sheet and bake on center oven rack until **French toast** is puffed, browned, and set in the middle, about 1 hour.

Meanwhile, place **bacon** in a large skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer to a paper towel-lined plate.



6. Garnish & serve

Let **French toast** sit for 10 minutes, then dust with **confectioners' sugar** and drizzle with **maple syrup** before serving. Serve with **bacon**. Enjoy!