

# 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 <sup>7</sup>
- 4 brioche buns (use 3) <sup>1,3,7</sup>
- 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 <sup>15</sup>

## WHAT YOU NEED

- butter <sup>7</sup>
- 4 large eggs <sup>3</sup>
- $\frac{1}{4}$  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.

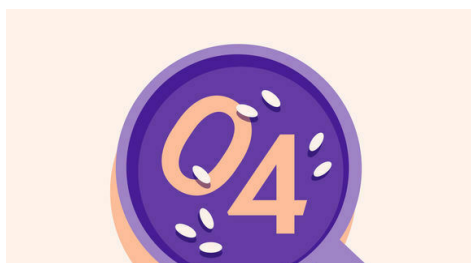
## NUTRITION PER SERVING

Calories 310kcal, Fat 17g, Carbs 32g, Proteins 9g



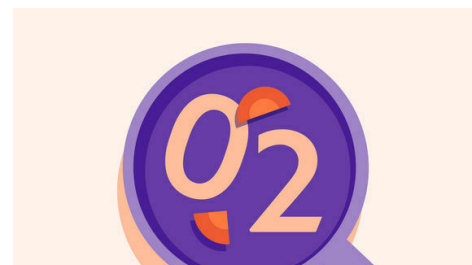
### 1. Prep ingredients

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).



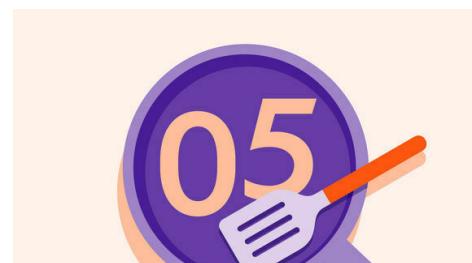
### 4. Prep candied walnuts

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**.



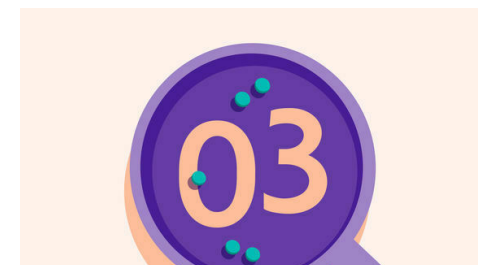
### 2. Mix pumpkin custard

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).



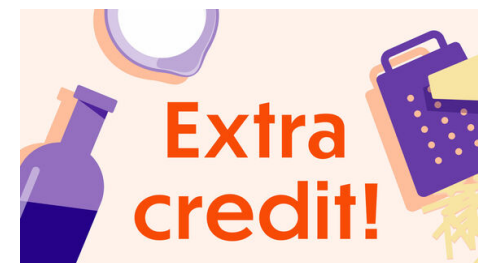
### 5. Bake French toast & serve

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!



### 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.



### 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.