

# The Sweet Savory Life

## Pumpkin French Toast with Cream Cheese Filling

Yield 6 french toast sandwich

Prep Time 15 minutes Total Time 30 minutes

Equipment : whisk, shallow dish with a flat bottom, electric grill (optional)

### Cream Cheese Filling

8 oz cream cheese (softened)

3 tbsp sugar

1 tsp vanilla

Whisk together all ingredients until fully incorporated. Set aside.

### Pumpkin French Toast

12 slices of bread (brioche or french toast bread)

1/2 c half and half (or milk)

3 large eggs

2 tbsp granulated sugar

1/2 tsp cinnamon

1 tsp pumpkin spice

6 tbsp pumpkin puree

dash of salt

butter

### Assembly

1. Fill 6 slices of bread with 2 tbsp of cream cheese filling by spreading it evenly in the center of the bread.
2. Make a sandwich using the remaining 6 slices of bread.
3. In a shallow dish, whisk the eggs until the egg whites and yolks are mixed.
4. Add all ingredients and whisk until fully incorporated.
5. Place pan on a medium-high heat and add butter.
6. Soak each side of the bread in the pumpkin french toast batter and immediately add in the pan with melted butter.
7. Cook each side for 2 minutes or until golden brown.
8. Serve immediately with a syrup and whipped cream.