

How to Make Pumpkin Stuffed French Toast

Ingredients

1 packages (3.4 oz each) vanilla flavor instant pudding
1/2 cup cold milk
1/2 cup canned pumpkin
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
3/4 cup Cool Whip® topping

prepared cream cheese filling

10 slices good quality bread
1 large egg
1 cup cold milk
1/2 cup flour
1 teaspoon vanilla
butter for frying



Directions

1. Whisk the dry pudding mixes, milk, pumpkin, and spices until well blended. Stir in the Cool Whip. Spoon the filling into crust.
2. Spread the pumpkin mixture and some cream cheese filling on half the slices of bread and top with the other half to form sandwiches.
3. Whisk the egg, milk, and vanilla together. Gradually stir in the flour.
4. Heat a skillet with a couple tablespoons of butter in it. When the skillet is hot, dip the sandwiches in the egg mixture, turning to cover both sides, and then place them in the hot skillet. Cook one side of the sandwiches and then the other until the French toast is lightly browned. Serve immediately.