

French Toast Dippers
Whip them up quickly, let the oven do the work, and just add a make-ahead festive dip

2 large eggs, lightly beaten
1/2 cup canned unsweetened pumpkin puree (not pie mix)
1/4 cup reduced fat milk
1 teaspoon pure vanilla extract
1/4 teaspoon salt
1/4 teaspoon pumpkin pie spice or cinnamon
4 (1/2 inch) slices brioche bread
Confectioners' sugar
Cooking spray as desired
Garnish: As desired: pecan halves; maple syrup

- Preheat oven to 375 degrees F. Line baking sheet with parchment paper.
- In a large bowl, whisk together eggs, pumpkin, milk, vanilla, salt, and pumpkin pie spice or cinnamon.
- Using a sharp knife, cut bread slices into thirds lengthwise.
- Place bread sticks into the egg mixture, lightly coat. Let excess egg mixture drip off, then arrange sticks on baking sheet.

- Bake for about 20 minutes. turning halfway through baking.
- Cool on a wire rack. Sprinkle with confectioners' sugar.
- Serve warm with pumpkin dipping sauce and additional maple syrup. Garnish with chopped pecans or pecan halves.
  Serves: 4

Cook's Note: Double the recipe for additional servings.

Recipe Inspired by: Fresh Thyme Crave magazine

About the Recipe: When holiday company arrives early or stops by for breakfast, these French Toast Dippers are a welcome choice. Cut into strips, they make easy small servings for guests. Pair them with a creamy pumpkin pie dip and a drizzle of maple syrup for a festive touch.

Reason this recipe was selected; quick, easy and family friendly - a different dip

Pumpkin Pie Dip:
1/2 cup whole milk ricotta cheese
2 Tablespoons maple syrup
1/2 cup canned unsweetened pumpkin puree (not pie mix)
1/4 cup nonfat plain Greek yogurt
1/2 teaspoon cinnamon
Garnish: toasted pecans as desired

In a food processor, combine all dip ingredients; process to combine; scrape down, process until smooth. (If too thick, add additional ricotta cheese until desired consistency.) place in a small serving dish, cover; set aside in refrigerator until serving. Before serving sprinkle with chopped toasted pecans as desired.
Serves: 4-6