

French Toast Muffins

Yields: 12 servings	Prep Time: 15 minutes	Cook Time: 25 minutes	Total Time: 40 minutes

Ingredients:

- ¾ c whole milk
- 4 large eggs
- 2 tbsp granulated sugar
- 2 tsp vanilla
- 1 c pumpkin puree
- 2 tsp pumpkin pie spice
- 6 c cubed bread

Streusel Topping:

- ¼ c butter, cold
- 1/3 c all-purpose flour
- ¼ c light brown sugar
- ¼ tsp pumpkin pie spice



Instructions:

1. Preheat oven to 350F. Spray a regular-sized muffin tin with non-stick cooking spray; set aside. In a large bowl, combine the milk, sugar, eggs, vanilla, pumpkin, and pumpkin pie spice.
2. Gently toss in the cubed bread, making sure to cover all of the pieces of bread with the pumpkin custard. Divide the mixture between the 12 muffin cups. They should be pretty full.
3. Prepare the streusel topping by adding butter, brown sugar, flour, and pumpkin pie spice to a food processor. Pulse until the mixture is crumbly, sprinkle on top of muffins.
4. Bake for 25-30 minutes or until golden brown. Allow the muffins to cool in the pan for 5 minutes before removing.
5. Serve immediately with maple syrup and powdered sugar if desired.