

Pumpkin French Toast



Your Key Ingredient:

[NESCO 12" Electric Skillet](#)

Grocery Ingredients:

- 4 eggs
- 2/3 cup whole milk
- 1/2 cup pumpkin puree (canned)
- 2 tsp. all spice seasoning
- 1/2 tsp. sea salt
- 12 slices thick cut bread
- 3 tbsp. butter, divided

Directions:

1. Beat the eggs in a large bowl that can accommodate a slice of the bread. Add milk, pumpkin puree, all spice

seasoning, sugar, and salt together, until thoroughly mixed.

2. Place the butter in your electric skillet at 375 degrees and let it melt.
 3. Dip a slice of bread in the batter and let it soak for about 10 seconds on each side. Let the excess drip off, then place it in your skillet to fry until golden and crispy on each side, about 2-3 minutes per side.
 4. Repeat with the rest of the bread, adding more butter to your skillet as needed.
 5. Serve with maple syrup with powdered sugar sprinkled on.
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Pumpkin Pecan Pancakes



Your Key Ingredient:

NESCO Double Burner

Grocery Ingredients:

- 1 cup pumpkin puree
- 1 1/2 cup milk
- 2 large eggs
- 1/4 cup brown sugar
- 1 tablespoons of oil
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 cup chopped pecans

Directions:

1. In a large mixing bowl, whisk together pumpkin puree, milk, eggs, brown sugar, oil, and vanilla.
2. Add flour, baking powder, baking soda, cinnamon, allspice, ginger, nutmeg, and salt. Gently toss dry ingredients together before stirring into wet ingredients. Stir until smooth, but don't over mix. Fold in the pecans.
3. Turn on your double burner hot plate. If desired, butter or oil the pan. Scoop batter by about 1/4-cup portions onto heated pan. Cook for about 3-4 minutes.
4. Flip and cook for another 2-3 minutes or until golden brown and cooked through. Repeat with remaining batter.
5. Enjoy!