



#### In your box

3 oz. Light Cream Cheese  
6 Texas Toast Slices  
2 oz. Canned Pumpkin  
¼ cup Powdered Sugar  
2 tsp. Pumpkin Pie Spice  
.6 oz. Butter  
8 fl. oz. Vanilla Almond Milk  
4 fl. oz. Liquid Egg  
1 oz. Self Raising Flour  
.96 fl. oz. Pure Maple Syrup

CONTAINS milk, eggs, wheat, soy,  
tree nuts (almonds)



Holiday Special

## Pumpkin Cheesecake French Toast with maple syrup

NUTRITION per serving—Calories: 801, Carbohydrates: 82g, Fat: 28, Protein: 17g, Sodium: 1242mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**7 days**

Difficulty Level ● ○ ○ ○  
**Easy**

Spice Level ○ ○ ○ ○  
**Not Spicy**

## You will need

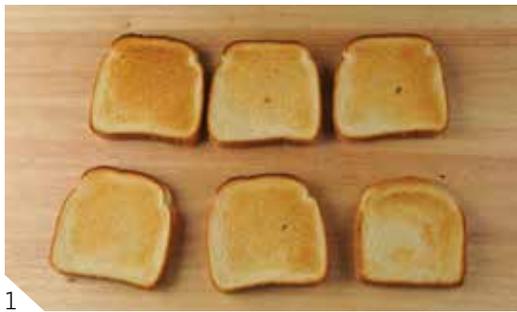
Olive Oil, Salt

2 Mixing Bowls, Small Pan, Large Non-Stick Pan

## Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **pumpkin pie spice, powdered sugar**



1

### Toast the Bread

- Toast **bread** in a toaster until lightly browned. *Alternatively, heat oven to 450 degrees and toast directly on oven rack, 2-3 minutes.*



2

### Make the Pumpkin Cheesecake Topping

- Add **cream cheese, canned pumpkin, 1/3 the powdered sugar** (reserve remaining for batter and garnish), half the **pumpkin pie spice** (reserve remaining for batter), and a pinch of **salt** in a mixing bowl.
- Mix until thoroughly combined and a creamy consistency. Refrigerate until use.



3

### Make the Batter

- Melt **butter** in a small pan or microwave.
- Add **vanilla almond milk, liquid egg, self-rising flour**, half the remaining **powdered sugar** (reserve a pinch for garnish), melted butter, remaining **pumpkin pie spice**, and a pinch of **salt** into a large mixing bowl. Mix until combined.



4

### Cook the French Toast

- Place a large non-stick pan over medium heat and add 1 tsp **olive oil**.
- Dip **toast** in **batter**, 10-12 seconds per side. *Do not over soak, or bread will fall apart.*
- Working in batches, add toast to hot pan and cook until browned, 3-5 minutes per side.
- Remove to a plate.



5

### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **maple syrup** and reserved **powdered sugar**. Bon appétit!