Pumpkin Spice French Toast

Try our seasonal cake with a fun twist.

INGREDIENTS

Original recipe (1X) yields 1 serving

- Unfrosted Pumpkin Spice Bundt
- 6 eggs
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 1 cup milk
- 1 tbsp butter
- (optional) maple syrup
- (optional) powdered sugar
- (optional) bacon

COOKING TOOLS

- Measuring cups and spoons
- Large spoon or whisk
- Sauté Pan

NOTES

DIRECTIONS

1. Slice cake into 1-1.5 inches thick
2. Combine eggs, vanilla, cinnamon and milk with a whisk to create French toast custard
3. Melt butter in a sauté pan and while melting, coat the cake slices in French toast custard and place in pan
4. Cook on medium-low heat for 2-3 min until the edge begins to brown, then flip the slices and cook on the other side for another 2-3 min
5. Remove to a plate and serve with your choice of embellishments such as maple syrup, powdered sugar, bacon pieces or leftover Nothing Bundt Cakes® signature frosting