



## Ingredients:

- ½ Cup Melted Butter (1 Stick)
  - ½ Cup Brown Sugar + 3 tablespoons brown sugar
  - 1 Loaf of Hawaiian Sweet Bread
  - 4 Eggs
  - 1 Cup Milk
  - 1 tsp Vanilla
  - 1 Cup Pumpkin Puree ( One 15oz can of Libby's 100% pure pumpkin)
  - 1 tsp Vanilla
  - 1 Tbs Powdered Sugar
  - 2 tsp Cinnamon
  - ¼ tsp Nutmeg
  - ¼ tsp Cloves
  - 1 Cup chopped Pecans
- 1/2 Cup of Mrs.Richardson's Butterscotch Carmel (Found in a jar with the ice cream toppings)
- 1/4 tsp of Salt

## Directions:

1. Put the butter in a microwave safe bowl, melt it in the microwave and add ½ cup of brown sugar. Stir until combined.
2. Pour the mixture evenly over the bottom of 9 x 13 baking pan.
3. In a large bowl, whisk eggs, milk, pumpkin, powdered sugar, and vanilla.
4. Place bread in a single layer in the pan so that it covers the whole area. (I cut a few slices of bread in half to make it fit in the pan.)
5. Pour one third of the egg-milk mixture over the entire layer of bread.
6. In a small bowl, combine the 3 tablespoons of brown sugar, cinnamon, nutmeg, and cloves.
7. Sprinkle one third of the mixture on a layer of bread. Sprinkle one third of the chopped pecans evenly over bread.
8. Then arrange the second layer of bread and pour the next third of the mixture of eggs and milk.
9. Repeat steps with the rest of the bread, milk, spice & nut mixture. (You will end up with three layers of Bread)
10. Cover with aluminum foil and leave to cool in the fridge overnight.
11. Preheat oven to 350°F.
12. Leave chilled bread at room temperature for a few minutes.
13. Put it in the oven and bake for 45 minutes, so that the first 30 minutes it is baked with aluminum foil.
14. Bake it until the top is crispy and golden brown and the inside is soft.
15. Heat ½ cup of Mrs.Richardson's Butterscotch Carmel in microwave safe bowl. Microwave for 20 seconds at a time until heated to desired temperature. Mix in 1/4 tsp of salt.
16. Serve Pumpkin French Toast topped with Salted Butterscotch Carmel syrup.

**Notes:** You can leave it for a couple of hours in the refrigerator, but the best effect is achieved if you leave it overnight.

Recipe Adapted from: <http://cakescottage.com/2015/12/06/easy-overnight-french-toast-bake/>