



Pumpkin can be prepared in a million different ways and still get the same stellar results. My pumpkin and cardamom French toast are sure to become one of your best breakfast meals.

Ingredients:

1 egg
1/4 cup of milk
1 teaspoon of sugar
A pinch of salt
1/2 teaspoon of cinnamon
1/2 teaspoon of cardamom powder
2 1/2 heaped tablespoons of pumpkin puree
4 slices of bread

Method

In a container, crack your egg, add your pumpkin puree and all the other ingredients. Whisk everything until well combined. (Refer to blog post to see how I made my own pumpkin puree at home)

Heat a non-stick pan over medium heat. Put some butter or margarine on its surface. Dip both sides of each piece of bread in the batter and then place in the pan.

Cook on each side until golden brown. This may take about 2 minutes on each side.

Once you are done, remove from the heat and serve with some cream, syrup or some toasted seeds.



SERVE WITH: on its own but preferably with some warm milk or hot tea/coffee

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/pumpkin-and-cardamom-french-toast/>