

Pumpkin French Toast Casserole

serves 6-8 people

Courtesy of Thug Kitchen (www.thugkitchen.com)

INGREDIENTS

1 large crusty loaf of stale bread* (I cubed the bread and left it out overnight then stored it in a bag on the counter. If you don't have stale bread, cube it and place it on an ungreased baking sheet and bake at 225 degrees for 10-15 min or so until dry but not crunchy.)

Filling:

3 tablespoons ground flaxseeds

2 cups non-dairy milk

½ teaspoon apple cider vinegar or lemon juice

1 ½ cups pumpkin puree**

¼ cup brown sugar

1 tablespoon vanilla extract

2 teaspoons ground cinnamon

1 teaspoon ground ginger

½ teaspoon nutmeg

1/3 cup nutritional yeast***

Note I added about a 1/4 cup maple syrup to the mixture before baking

DIRECTIONS

- Cut up the bread into bite sized pieces about the size of a quarter and throw them into the biggest bowl you've got. You want around 12 cups.
- Heat up the oven to 375 and grease a 9 by 13 baking dish.
- In a medium glass mix together the flaxseeds, milk, and vinegar and set it aside.
- In a large measuring glass or blender if you don't mind cleaning that shit mix together the pumpkin, sugar, vanilla, cinnamon, ginger, and nutmeg until it looks smooth.
- Stir in the milk mixture until everything is all combined.
- Pour this over the bread until it all looks coated, sprinkle in the nooch, and stir a couple more times so it looks like all that shit is nice and mixed up.
- Pour this into the baking dish in a sort of even layer, spray the top with a little oil, cover it in foil, and throw that son of a bitch in the oven.
- Bake covered for 20 minutes, then take off the foil, and bake for another 15-20 or until the top looks sorta golden. Let it cool for a few minutes before you dish the hot fucker up.
- Serve warm with maple syrup and some more cinnamon for sprinkling. Hello lazy as fuck Fall!

*We like sourdough but you could use French or whatever the fuck you've got. You want it to be stale though so it doesn't get really fucking soggy as it bakes. Eat the fresh it and wait until you have some old ass bread to make this.

**Not canned pumpkin pie filling, that shit shouldn't exist. Buy a 15 ounce can of plain pumpkin puree or steam and puree some shit yourself.

***WTF? It's nutritional yeast bitch.