

## 2 Recipes That Use Leftover Canned Pumpkin

We've all been there. You make a recipe that uses canned pumpkin, and there's just enough left in the can that you don't want to toss it. It gets covered, put in the fridge, and then...sits there until you do eventually toss it out. Tell me I'm not alone!

Here are two recipes that use just a little bit of canned pumpkin. They're perfect for using the last spoonful of puree in a can, but they're also delicious enough that they're worth opening a new one for!

1. Pumpkin Spice Latte - This creamy latte uses only 2 tablespoons of pumpkin, but your whole latte is infused with seasonal flavor!

2. Brioche Pumpkin French Toast - This recipe has cinnamon sugar butter (how good does that sound?!) and is made with fluffy Brioche for a breakfast that tastes like it came from a restaurant. Seconds, anyone?



### Pumpkin Spice Latte

#### Ingredients:

- shot of espresso
- 2 tbl pumpkin purée
- 1/2 tsp pumpkin pie spice
- 2 tsp maple syrup or date syrup
- 1 cup milk of your choice

#### Directions:

- warm milk in a skillet, add pumpkin purée, syrup, spice. Stir well and simmer for 2-3 minutes.
- pour espresso into mug and pour pumpkin mixture over espresso.
- top with coconut cream and garnish with cinnamon stick.

#### Coconut Cream:

- 1 can coconut cream  
(refrigerated overnight)
- 1 tbl maple syrup
- dash of pumpkin pie spice  
(optional)

#### Directions:

- scoop out hardened coconut cream into bowl. The water can be saved for another recipe, I like to use for smoothies.
- Using an electric hand mixer, whip the cream until fluffy, about 2 minutes. Add the spice and syrup and continue to whip for another minute.

**\*stores up to 3 days in airtight container in refrigerator**

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(continued)

### Pumpkin French Toast

#### Ingredients:

- 8 slices pumpkin brioche (Plain works too)
- 3 eggs
- 1/2 cup whole milk
- 1/4 cup pumpkin puree
- 1 tsp vanilla extract
- 1/4 tsp cinnamon
- 1 pinch of salt
- 1 tsp pumpkin pie spice
- 1-2 tbl avocado oil to coat the skillet



### Cinnamon Sugar Salted Butter

- 1/4 cup softened salted butter if unsalted  
add 1 hefty pinch of kosher salt
- 1 tsp cinnamon
- 1 tsp brown sugar

#### Directions for the French toast:

1. Mix all the ingredients except the bread and mix with electric mixer or whisk for 3-4 minutes.
2. Dip each slice of bread in dredge until well coated on each side.
3. Heat a non-stick skillet over medium flame and add 1 tbl of avocado oil
4. Once the pan is preheated add the dredged bread (you can cook a few at a time as long as the pan isn't crowded, my pan fits 2 nicely) and cook each side until golden brown and flip
5. Plate and top with cinnamon sugar butter and syrup

#### Directions for cinnamon sugar butter:

1. Mix the softened butter with cinnamon and sugar with a wooden spoon