

Thanksgiving Breakfast Bake

You will need:

- ~ 3/4 cup milk
- ~ 3 eggs
- ~ 1/2 can of pumpkin puree
- ~ 1 teaspoons pumpkin pie spice
- ~ vanilla
- ~ 1 package of mini rolls
- ~ 1 package of bacon
- ~ 1 tablespoon of maple syrup
- ~ 8oz of cream cheese
- ~ 1/3 cup of confectionary sugar
- ~ 2 apples
- ~ 1 teaspoon of lemon juice
- ~ 1/2 cup of dark brown sugar
- ~ cinnamon
- ~ 1/4 cup all-purpose flour
- ~ 6 table spoons of butter
- ~ 1/4 cups of pecans

Directions:

- ~ Cook your bacon, set aside. When the bacon cools crumble it, add maple syrup, mix well and set aside.
- ~ Peel, core and cut your apples. Add 1/4 cups of dark brown sugar, 1 teaspoon of cinnamon and 1 teaspoon of lemon juice into the apples, mix well and set aside.
- ~ Combine cream cheese, 1 teaspoon of vanilla and 1/3 cup of confectionary sugar together, mix well and set aside.
- ~ Crush the pecans and sauté them for 2-3 min in 2 table spoons of butter. Transfer them into a bowl. Add 4 table spoons of butter, 1/4 cup of flour, 1/4 cup of dark brown sugar, 1 teaspoon of cinnamon. Mix well, set aside.
- ~ Beat eggs. Add milk, 1 teaspoon of vanilla and pumpkin puree. Mix well. Cut the rolls into small cubes. Transfer the bread into the egg mixture. Stir carefully.
- ~ Oil a casserole pan. Put half of the bread/egg mixture into the pan. Spread the cream cheese on top, spread apples on top of the cream cheese, spread apples on top of the bacon. Spread the remainder of the bread/egg mixture and top it with pecans mixture.
- ~ Place the bake into the fridge over night.
- ~ Preheat oven to 350, bake your Thanksgiving Breakfast Bake for 40-45 min.
- ~ ENJOY!