

# Breakfast Pumpkin Custard

Pumpkin, pumpkin, everywhere! The day of Thanksgiving, it's important to have a hearty, satisfying breakfast so that you aren't ravenous when dinner comes. This recipe fits the bill. Enjoy!

xoxo,

Kristin

1) Preheat oven to 350 degrees. In a 13x9 baking dish – place all ingredients except the nuts. Using an immersion blender blend the mixture until combined well. If you don't have an immersion blender you can put the ingredients in a large bowl and use a hand mixer, stand mixer, or even a blender. Once combined, sprinkle the top with nuts and place in the oven for 30 minutes. Serve warm or chilled.

2) It will be a much nicer custard consistency when chilled.  
<http://www.louisianabrideblog.com/2015/07/breakfast-pumpkin-custard.html>