

Pumpkin Cranberry Breakfast Strata

Perfect breakfast for Thanksgiving morning. Make it the night before and just pop in the oven the next morning.

INGREDIENTS

12 oz Pumpkin pureed
2 cup Ricotta cheese
2 tablespoon Parmesan Cheese
pinch Ginger ground
pinch Cinnamon ground
pinch Nutmeg freshly ground
18 slices Whole grain bread day old
1/2 cup Cranberries, dried
1 1/2 cup Monterey jack cheese shredded
4 ea Eggs
2 cup Milk whole

INSTRUCTIONS

1. Mix pumpkin, Ricotta and parmesan cheese and spices together in a bowl.
2. Butter 9x9 baking dish.
3. Line bottom of pan with bread slices and then spread with pumpkin mixture.
4. Sprinkle cranberries and walnuts over mixture, then add half the shredded cheese. Repeat layer with bread, pumpkin spread, cranberries and walnuts, and cheese. Place layer of bread on top as last layer.
5. Whisk together eggs and cream and then pour over the top slowly, as it will take a little time to settle into the cracks and spaces. Cover with plastic wrap and place in refrigerator to set over night.
6. Preheat oven to 350°. Remove plastic wrap and place strata on a baking sheet and position on bottom rack in oven. Bake for about 1 hour, until the center is cooked. Allow to cool for 15 minutes before slicing.
7. Serve drizzled with a little maple syrup and dusted with some powdered sugar.