



Euro - Plus Design

Project Design and Facilitation

CREAM BRULEE FRENCH TOAST

Prepare this a day ahead *

I have doubled the original recipe for a 9 x 12
(or larger) glass baking dish

#1

- 1 ½ sticks butter
- 1 ½ packed brown sugar
- 3 tbs. Maple syrup
- 1 tsp. Rum extract (or rum)

#2

- challah get 2 the ones baked in a pan (cheryl ann)
- Cut off crust. Make thick slices about 1-1/2" thick
- ¾" almost as high as pan. I also slice in half each piece
- * this can be done days ahead to let bread dry out uncovered

#3

- 12 eggs
- 3-1/2 cups half & half
- 2 tsp. Vanilla
- 4 tsp. Grand marnier
- ½ tsp. Salt

To Prepare

1. Spray with pam 9x12 (or larger) pan
2. Melt #1
3. spread evenly in pan
4. #2 arrange in one layer, squeezing tight to fit pan
5. #3 beat in mixer
6. Pour over bread, should cover most of the bread
7. cover with plastic wrap, chill 8 hours or for up to a day
8. When ready to bake, bring to room temperature for 30 min.
9. Preheat oven to 350. Bake for 35 to 40 min. Until puffed and golden. Serve at once.
Serve with hot maple syrup and or sliced strawberries
(I use the strawberries frozen in syrup). Great for brunch

I have made this several times for Torah study. It always gets great raves