

Overnight Challah French Toast



Serves: 10

Two day old Challah or brioche really makes the best french toast. I soak the challah or brioche in the spiced egg mixture overnight. All you have to do in the morning is pop it in the oven. This is an excellent Brunch dish.

Ingredients:

4 tablespoons	butter, melted
3/4 cup	packed light brown sugar
1 loaf	2 day old challah or brioche, sliced into 1 1/2 inches thick slices
8	large or extra arge eggs, slightly beaten
1/2 teaspoon	salt
1 cup	whole milk
1 teaspoon	whole nutmeg, freshly grated
1 tablespoon	vanilla extract
1 teaspoon	ground cinnamon
1/4 teaspoon	ground ginger
1/2 cup	pecans, chopped and roasted
	powdered sugar

Directions:

1. In a bowl combine brown sugar and melted butter and pour into the bottom of a 9 x13 baking dish.
2. Cut slices in half Arrange slices of bread in the baking dish slightly overlapping. If necessary use an additional baking dish.
3. Combine milk, eggs, vanilla, salt, nutmeg, cinnamon, and ginger in a bowl and pour evenly over bread slices.
4. Sprinkle chopped roasted pecans over bread slices.
5. Wrap tightly with plastic wrap and place in the refrigerator overnight.
6. Next morning remove casserole from the fridge for 10-15 minutes.
7. Bake casserole in a preheated 350° F. oven for 30-35 minutes or until bottom part is cooked but don't dry it out completely.
8. Remove from oven and let it cool slightly before serving. Dust with powdered sugar and a drizzle of maple syrup.

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