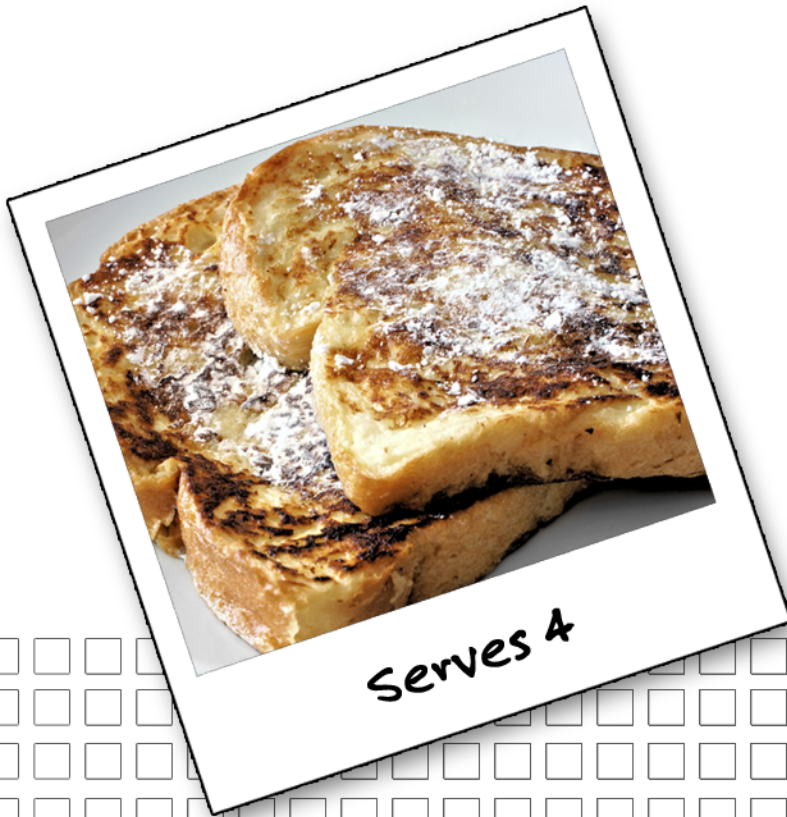


# FRENCH TOAST



*You will need:*

- 8 slices of artisanal or bakery bread (recommended: challah, brioche or egg bread) cut into 1 1/4-inch thick slices
- 3 large eggs, beaten
- 1 cup half-and-half
- 2 tablespoons honey
- 1 tablespoon orange liqueur (optional)
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- Pinch of salt
- 3-4 tablespoons unsalted butter
- Powdered sugar

*Cooking directions:*

## **The night before:**

Place bread slices onto a baking sheet and loosely cover with clean towels. Keep out on the countertop overnight. By doing this, you're prepping the bread to be slightly stale by morning.

In a bowl combine eggs, half-and-half, honey, orange liqueur, vanilla, cinnamon and salt. Whisk well and transfer to a sealable container. Seal and refrigerate overnight.

## **The morning of:**

Preheat oven to 375 degrees.

Remove egg mixture from the refrigerator and transfer into a shallow dish.

Soak both sides of each bread slice in the egg mixture, for at least 15 to 20 seconds per side. Transfer the soaked bread slices to a baking sheet and allow to sit for two minutes.

Meanwhile, melt one tablespoon of butter in a nonstick skillet placed over a medium flame. Place two slices of bread in the skillet and fry for 2 minutes on each side, or until golden brown. Transfer to a clean baking sheet and place in the preheated oven for 5 minutes before serving. Repeat this process with the remaining slices of bread.

Dust with powdered sugar. Serve with syrup, jam or whipped cream.