



The Best Challah French Toast

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

Ingredients

- 1 loaf day-old loaf of challah bread (a 1-pound loaf or so)
- 1 cup milk (not skim; low-fat is fine)
- 1 cup heavy cream
- 1/3 cup light brown sugar
- 1 tsp pure vanilla extract
- 1/2 tsp kosher salt
- pinch cinnamon, optional
- 2 large eggs
- 2 egg yolks
- 4 tbsp butter, plus more for serving
- maple syrup, butter, berries and confectioner's sugar, to serve

Instructions

Slice the day-old challah bread into 1-inch thick slices. You should have about 6 to 8 slices total. Set aside.

In a medium saucepan, heat the milk, cream, brown sugar, vanilla, salt, and cinnamon (if using) until warm, whisking frequently. Remove from heat. You just need to heat it enough for the sugar to completely dissolve. This means warm, not hot. If it is too hot, you risk cooking the eggs in the next step.

In a large mixing bowl, whisk together the eggs and yolks. Add the milk mixture into the eggs in several additions, whisking each time. Pour the custard into a shallow dish, such as a casserole pan.

Dip the first round of bread slices in the custard mixture. Coat on both sides, letting the slices soak for about 1 minute per side. Do not let the bread slices soak too long or they will get mushy. I like to soak and pan fry the bread in stages.

Preheat the oven to 225°F. Melt half the butter in a large skillet over medium heat. Add the first few slices of custard-soaked bread to the skillet and cook for about 3 minutes per side, give or take, until puffed and golden brown. Transfer to a plate and place it in the oven to keep warm.

Butter the skillet with the remaining butter and repeat with the remaining bread and custard. As the skillet continues to absorb heat, you may want to lower the burner to medium low if it seems too hot. You want the French toast to cook through without the exterior turning dark.

Serve with butter, maple syrup, a dusting of powdered sugar, and maybe some fresh berries.

Recipe from Unpeeled Journal