



Makes: 8 servings

Prep Time: 15 minutes Cook Time: 45 minutes

Total Time: 1 hour plus fridge time 1 hour

Crème Brûlée French Toast Bake

Ingredients

- 1/4 cup real maple syrup
- 1/2 cup brown sugar
- 6 tbsp butter, melted
- 8 large eggs, beaten
- 2 & 1/2 cups whole milk
- 3 tbsp Grand Marnier (orange liqueur)
- 1 tbsp vanilla extract
- 1 tsp cinnamon
- 1/4 tsp ground nutmeg
- 1/2 tsp kosher salt
- 1 loaf challah bread, sliced into thick slices
- 1-2 tbsp granulated sugar
- 1 jar (10 ounces) raspberry preserves
- whipped cream, for serving (optional)

Instructions

Grease a 9x13-inch baking dish with butter.

In a small bowl, mix together the maple syrup, brown sugar, and butter. Spread the mixture in the bottom of the prepared baking dish.

In a large bowl, whisk together the eggs, milk, Grand Marnier, vanilla, cinnamon, nutmeg and salt. Submerge each piece of bread into the egg mixture, allowing the bread to sit at least a minute and soak up the eggs. Arrange the bread in the prepared baking dish. Pour the remaining egg mixture over the bread slices.

Cover and place in the fridge for 1 hour or overnight. When ready to bake, preheat the oven to 375°F. Sprinkle the sugar evenly over the french toast. Transfer to the oven and bake for 45-50 minutes or until the French toast is golden and crisp. If the tops of the bread begin to brown too quickly, loosely cover the French toast with foil.

Meanwhile, in a medium saucepan, combine the raspberry preserves and 1/2 cup water. Bring to a boil and reduce heat, simmer 5 minutes until warm.

Serve the french toast warm, topped with whipped cream, if desired, and preserves. Enjoy!

Recipe by Half Baked Harvest