

# RECIPE



## FRENCH TOAST BAKE WITH PECAN CRUMBLE

### INGREDIENTS:

#### *for french toast:*

1 loaf	challah bread, sliced 1" thick
2 tbsp	butter at room temperature (for baking dish)
4 large	eggs
4 large	egg yolks
2 cups	heavy cream
2 cups	milk
1/2 cup	sugar
1 tsp	pure vanilla extract
1/2 tsp	ground cinnamon
1/2 tsp	freshly ground nutmeg
1/2 tsp	kosher salt

#### *for crumble:*

3/4 cup	pecans
3 tbsp	unsalted butter, chilled and cut into pieces
3 tbsp	light brown sugar
1/2 tsp	kosher salt

### DIRECTIONS:

Slice the challah bread into 1 inch thick slices and on a large baking sheet, let stand overnight to dry out. Also, leave a half stick of butter out to come to room temperature.

In the morning, butter a 13x9 baking dish with the room temperature butter and arrange the sliced challah bread overlapping slightly in the baking dish.

In a medium mixing bowl, whisk eggs, egg yolks, cream, milk, vanilla, sugar, cinnamon, nutmeg and salt.

Pour the custard mixture over the bread, pressing down on the bread to help it soak up the custard.

Cover and chill at least 2 hours.

Preheat the oven to 375 degrees.

In a food processor, add pecans, chilled butter, light brown sugar and salt and pulse until nuts are coarsely chopped and the mixture resembles a crumble.

Scatter the pecan crumble over the soaked bread. Place the the baking dish on a rimmed baking sheet and cover tightly with foil. Bake for 30 minutes and then remove the foil and bake uncovered until deeply golden brown, another 35 minutes. Let cool slightly before serving.

Serve with warm syrup, butter and your choice of assorted berries.

