

Crème Brulee French Toast

Recipe adapted from Whole Foods

1/2 cup butter

2/3 cup brown sugar

3 Tablespoons maple syrup

12 1.5-inch slices of bread

Challah bread (a Jewish sweet bread is best)

6 eggs

1 cup half and half or whole milk

2 teaspoons vanilla extract

1/4 teaspoon salt

1/4 cup orange juice

1/2 cup sugar

Strawberries and whipped cream for serving

Preheat oven to 350 degrees. Butter a 9x9 baking dish.

In a saucepan, melt butter with brown sugar and maple syrup just until the mixture begins to boil and brown, like caramel. Pour into baking dish.

Trim off crusts from bread and arrange evenly over the caramel. In a medium bowl, whisk together the eggs, half and half, vanilla, salt, orange juice and sugar. Pour over bread.

Let bread soak up liquid for 5 to 10 minutes. Bake for 35 minutes. Cut into square or slices and serve with strawberries and whipped cream.

Great for a brunch or even a sweet addition to a special weeknight meal!