

FRENCH TOAST

F EASY

Last Modified: 05/03/2014

PREP: 13+ Hrs
COOK: 10 Min
GRIDDLE: 250

BREAKFAST

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Loaf	Texas Toast	
6	Large	Eggs	
1	Pint	Heavy Cream	
		Unsalted Butter	
1 +/-	2 Oz	Shots Brandy (E&J VSOP Reserve)	To Taste
		Whatever - It's The Weekend	
1/2	Tsp	Vanilla Extract	

TOPPINGS			
		Pure Maple Syrup	
		Confectioners Powdered Sugar	
		Unsalted Butter	

PREPARATION	
CAUTION	You may use ANY type of thick sliced Bread you like here, avoid Sourdough Breads because they have a texture that is too dense to soak up the Egg Custard properly.
HINTS	To slice a whole loaf of Bread into even thickness slices: Using a serrated knife, slice off and discard both ends. Slice the loaf in half, slice each half in half and so on, continuing until you have slices that are the desired thickness.
TOOLS	1) Pie Tin 2) Large Non-Stick Skillet OR Griddle
PREP	The Day Before: If you are using a "fresh" loaf of Bread, the evening before Breakfast, place the Bread slices on a wire rack in the cold oven to dry out slightly.
PREP	DISH 1) Preheat the oven to 200 degrees with a rack just below center.
1	In a shallow bowl or pie tin, large enough to soak and turn over a slice of Bread, whisk together the Eggs (no white streaks), Cream, Brandy and Vanilla.
2	In a large non-stick griddle or skillet over medium heat, melt a large pat of Butter. Be sure to cover the entire cooking surface with the melted Butter. Working in batches, dip however many slices of Bread that can be cooked on the griddle at a time, in the Egg Mixture. Turn the Bread over quickly being sure to not let the Bread get too soggy.
3	Transfer the Bread Slices to the griddle and cook until golden brown and slightly crisp, about 3 minutes per side.
4	Place the cooked French Toast on the warm serving platter in the oven and cover loosely with foil to keep them warm while the remaining slices are cooked.
SERVE	Remove the Toast from the oven and sprinkle the top with Confectioners Powdered Sugar and serve while hot with Butter and any Syrup you like on the side.