



FARMERS MARKET

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Baked French Toast with Pecan Crumble –

1- 1 lb. loaf challah (or other egg bread), sliced 1 inch thick
Unsalted butter, at room temperature (for baking dish)
4 large eggs
4 large egg yolks
2 cups heavy cream
2 cups whole milk
¼ cup sugar
1 tsp. vanilla extract
½ tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. kosher salt

Pecan Crumble:

½ cup pecans
2 tbl. chilled, unsalted butter, cut into pieces
2 tbl. light brown sugar
¼ tsp. kosher salt

Maple syrup for serving.

Directions:

French Toast:

Spread out bread on a rimmed baking sheet; let stand overnight.

Butter a 13 x 9 inch baking dish. Cut bread so slices are similar in size. Arrange, overlapping, in rows in prepared dish.

Whisk eggs, egg yolks, cream, milk, sugar, vanilla, cinnamon, nutmeg, and salt in a medium bowl. Pour over bread, pressing bread to help it soak up custard. Cover and chill at least 2 hours but bread can be soaked 1 day ahead. Keep chilled.

Pecan Crumble:

Preheat oven to 375°. Pulse pecans, butter, brown sugar, and salt in a food processor until nuts are coarsely chopped.

Scatter pecan crumble over soaked bread. Place dish on a rimmed baking sheet and cover tightly with foil. Bake until warmed through (a knife inserted into the center should feel warm to the touch), 25 – 30 minutes. Remove foil and bake until deeply browned, 35 – 40 minutes longer. Let cool slightly before serving. Serve with maple syrup.

Cook's Note: Pecan mixture can be made 1 day ahead. Cover and chill.

Credit: *Martha Stewart Living*