



Ingredients



1 large loaf challah or brioche bread, or
8-10 thick sliced white bread
3 egg yolks
1 and 1/2 cups heavy cream or half & half
1/4 cup granulated sugar
1 tablespoon vanilla
1/4 teaspoon kosher salt
1 teaspoon cinnamon
pinch of nutmeg, optional
extra granulated sugar, for caramelizing
butter, for frying
vegetable oil, for frying

Best Ever French Toast

MOM
fueling
HUNGRY
BOYS

Instructions

- Choose your bread and slice 1 1/4 inch thick with a serrated knife if you are working with a whole loaf.
- Set your bread aside, spread out so that it gets a little dried out. Day old bread is great for French toast.
- In a medium bowl, whisk together 3 egg yolks, 1 and 1/2 cups heavy cream or half & half, 1/4 cup granulated sugar, 1 tablespoon vanilla, 1/4 teaspoon kosher salt, 1 teaspoon cinnamon, and a pinch of nutmeg, if you like. Whisk until it is completely smooth and the cinnamon is well incorporated.
- Pour the mixture into a shallow dish like a pie plate, or an 8x8 inch pan.
- Place a slice of bread in the mixture and let it sit there for 10 to 20 seconds. How long you soak it depends on how thick your bread is. It should be soft but still hold itself together. Flip the bread and soak the other side.
- Heat an electric griddle or large 12 inch skillet over medium low heat. When it is hot, coat pan in 1 tablespoon butter and 1 tablespoon vegetable oil (or any oil with a high smoke point.)
- Place the French toast on the pan with 1 to 2 inches in between each slice of bread. Cook on medium low heat for 3-5 minutes. The timing depends on your oven or griddle, so stick around and keep an eye on it.
- When the bottom of the first side is LIGHT brown (we are going to cook this side twice), sprinkle about a half tablespoon granulated sugar on the raw side of the bread. Flip the toast and fry until golden brown, 2 mins. Then, sprinkle the other side with sugar, and flip it over again so that it lightly caramelizes the first side.
- Keep your toast warm. Preheat your oven to the "keep warm" setting, about 170 degrees F. As you finish frying the toast, transfer each one to a wire cooling rack set over a baking sheet. Keep toast warm in the oven until ready to serve.
- Keep leftovers stored covered in the fridge. It will keep for 3-5 days. You can reheat leftovers in the microwave or the toaster.