



Gourmet Chef

your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Eggnog French Toast Bake

Serves 6

Hosting family over the holidays? We have a breakfast solution for you! This Eggnog French Toast Bake serves a hungry crowd, and may be assembled a day in advance – which somehow makes it even more enjoyable when early mornings arrive.

Ingredients:

1 loaf day-old challah bread (or brioche)
1/2 stick (1/4 cup) of butter, melted
3 large eggs
2 cups eggnog
1 cup whole milk
1/2 teaspoon cinnamon
1 teaspoon vanilla extract
1/4 teaspoon salt

For Serving:

powdered sugar
maple syrup
fresh raspberries

Directions:

1. Cut the bread into 1" cubes.
2. Melt the butter.
3. In a large bowl, whisk together the eggs, eggnog, milk, cinnamon, vanilla, salt, and melted butter.
4. Add the cubed bread to the wet ingredients. Lightly press down on the bread cubes to encourage a good soaking.

Continued on Page 2



Gourmet Chef
your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Page 2, continued

5. Prepare a springform pan by spraying with nonstick baking spray with flour. Cover the bottom of the pan with a piece of parchment paper. Fill the pan with the bread mixture, cover, and refrigerate overnight. If preparing on the same day as baking, cover and refrigerate for at least one hour to allow the moisture to distribute.
6. When ready to bake, preheat the oven to 350°F.
7. Bake the dish uncovered for 35-40 minutes until golden and cooked through.
8. Remove from the pan and place on a serving platter.
9. Sprinkle the eggnog bake with powdered sugar and serve immediately with warm maple syrup and fresh raspberries.