

Crème Brule French Toast

½ cup unsalted butter
1 cup packed brown sugar
2 Tbsp. corn syrup
6 slices (1 inch thick) French bread or Chale Bread (day old bread works best)
5 eggs
1 ½ cups heavy cream
1 tsp. vanilla extract
½ tsp. orange extract (or 1 tsp. Grand Marnier or Cointreau)
¼ tsp. salt

Melt butter in a small sauce pan over medium heat. Mix brown sugar and corn syrup, stirring until sugar is dissolved. Pour into a 9 x 13 inch baking dish.

Arrange the bread in the baking dish in a single layer. In a small bowl, whisk together eggs, cream, vanilla extract, and orange extract, and salt. Pour over the bread. Cover, and chill at least 8 hours, or overnight. (this allows the bread to absorb all the custard)

Preheat oven to 350 degrees. Remove the dish from the refrigerator, and bring to room temperature.

Bake uncovered 35-40 minutes in the oven, until puffed and lightly browned. Serve hot with warm fruit compote.

Serves 4 – 6