

Creme Brulee French Toast with Drunken Strawberries

from Ana Marie Maioriello

1 loaf Challah or Brioche Bread, sliced into 1 ½ in.
thick slices
1/2 C butter, unsalted
1 C brown sugar, packed
2 T corn syrup
5 large eggs

3/4 C heavy cream
3/4 C of milk
1 t of vanilla
1/3 t of salt
2 t Grand Marnier or Cointreau

Drunken Strawberries

1 QT strawberries, hulled and sliced lengthwise
1/4 C sugar
1/4 C Grand Marnier or Cointreau

MAKE THE FRENCH TOAST

Butter a 9 x 13 baking dish.

In a small pot, melt the butter with brown sugar and corn syrup. Stir together until the sugar is completely melted. Pour mixture into the baking dish.

Place the bread slices on top of the butter and sugar mixture in one even layer. Squeeze the edges slightly to make the bread fit.

In a bowl, whisk together the eggs, cream, milk, vanilla, salt and 2 tsps of grand marnier. Pour this mixture over the bread.. Tightly cover with plastic wrap and refrigerate for 8 hrs. or overnight.

Let dish stand for 20 mins. before placing it in PREHEATED OVEN AT 350 DEGREES.

Bake 30-40 min. until French Toast is golden and puffed. Serve hot with strawberries and powdered sugar on top.

DRUNKEN STRAWBERRIES

Combine sliced strawberries, sugar and Grand Marnier in small bowl. Cover with plastic wrap and refrigerate for 2 hrs up to 24 hrs.