

# Challah French Toast

By Audrey Plant

## Ingredients

1 loaf challah bread, cut into 1/2-inch thick slices (about 8-10 slices)  
6 eggs, scrambled  
2 cups whole milk  
1 teaspoon cinnamon  
1/4 teaspoon kosher salt  
1 1/2 tablespoons granulated sugar  
1 tablespoons vanilla extract  
4-6 tablespoons unsalted butter, melted  
Powdered sugar for garnish  
Maple syrup for serving

## Instructions

1. Using a serrated knife, cut 1/2 inch slices of the loaf of challah bread.
2. In a large casserole baking dish add eggs, milk, cinnamon, kosher salt, sugar, and vanilla extract. Whisk until blended and smooth.
3. Add slices of bread (about 4 at a time) into the egg mixture. Flipping both sides of the bread, soak each side.
4. Preheat a large skillet with butter on medium-high heat. Add soaked bread slices to the pan (about 2-3 slices, don't overcrowd the pan). Sear on one side for 3 minutes or until golden brown, flip, and cook the other side for 2-3 minutes. Both sides should be golden brown and a crust should form on the edges of the sliced bread.
5. Remove slices from the pan and plate. Dust with powdered sugar and drizzle with maple syrup, serve immediately.

## Notes:

1. Be sure to whisk wet ingredients together. You can also pulse wet ingredients together just before it gets frothy. The main thing is that you do not want to have ribbons of egg whites in the wet ingredients.
2. Freeze slices in individual plastic bags and reheat in a microwave for 2 minutes.