

CRÈME BRÛLÉE FRENCH TOAST

RECIPE BY DARIAN BRYAN

Yields: 6 servings

- 1lb loaf **brioche bread**, thick-sliced
- 6 whole **eggs**
- 2 cups **heavy cream**
- 1 Tbsp **cinnamon**
- Pinch of **nutmeg**
- Pinch of **salt**
- 2 Tbsp **vanilla extract** (or substitute vanilla paste)
- 1 Tbsp **butter** or cooking spray for greasing the pan
- 1/2 cup granulated **sugar**
- Additional **sugar** for caramelization



| Preparation | Preheat oven to 375°F, bringing it to desired temperature before inserting the French toast.

Combine eggs, heavy cream, cinnamon, nutmeg, salt, sugar and vanilla in mixing bowl; whisk vigorously until all ingredients combine.

Lay bread in a shallow baking dish; pour mixture over slices. Let sit for 10-20 minutes, flip over for another 15 minutes to coat both sides evenly. Most of the liquid should be absorbed.

Grease pan with cooking spray or butter. Add soaked slices to pan and place in the oven for about 10 minutes, flipping only once until golden brown on each side.

To add caramelized sugar layer, add thin layer of sugar to the top of each piece of cooked French toast and caramelize until golden brown in the broiler. You can also use a cooking torch if you have one. Then, add whatever toppings you like.