



## Make-Ahead French Toast Bake

with Walnut-Oat Streusel & Maple Syrup



2h



2 Servings

French toast is an ideal brunch dish but it can be labor-intensive. We make it easy with this make-ahead version: put it together the night before and bake it in the morning! Toasted bread soaks up a rich espresso-flavored custard, which we top with a crunchy spiced walnut-oat streusel. This French toast bake needs only a drizzle of maple syrup before it is ready to serve! (2p serves 4; 4p serves 8)



## What we send

- 2 brioche buns <sup>1,3,7</sup>
- 1 oz walnuts <sup>15</sup>
- 12 oz evaporated milk <sup>7</sup>
- ¼ oz espresso powder
- 5 oz dark brown sugar
- 5 oz all-purpose flour <sup>1</sup>
- 3 oz oats
- ¼ oz ground cinnamon
- 2 (1 oz) maple syrup

## What you need

- 12 Tbsp unsalted butter <sup>7</sup>
- 4 large eggs <sup>3</sup>
- vanilla extract
- kosher salt

## Tools

- 8x8-inch baking dish
- rimmed baking sheet
- microwave

## Cooking tip

Save egg whites in a tightly covered container in the refrigerator for 4 days or in the freezer up to one year. Add to omelettes, meringues, or other recipes that call for egg whites.

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 850kcal, Fat 51g, Carbs 82g, Protein 18g



### 1. Bake bread & nuts

Preheat oven to 325°F with a rack in the center. **Butter** an 8x8-inch baking dish. Tear **buns** into ¾-inch pieces. On a rimmed baking sheet, place bread on one side and **walnuts** on the other. Bake on center rack, tossing occasionally, until bread is just dry and walnuts are toasted, about 15 minutes (watch closely). Cool to room temperature. Reserve walnuts for step 4.



### 4. Make streusel

Coarsely chop **reserved walnuts**. Cut ½ **cup butter** into ½-inch cubes. In a large bowl, stir together the **chopped walnuts**, ½ **cup flour**, ⅓ **cup oats**, ⅓ **cup brown sugar**, 1½ **teaspoons cinnamon**, and ¼ **teaspoon salt**. Using your fingers, mix in the butter until the mixture is crumbly (streusel can be prepared in advance; store covered in the refrigerator until needed).



### 2. Make custard

In a large microwave-safe bowl, microwave **4 tablespoons butter** until melted. Separate **2 large eggs** (save whites for own use). To the melted butter, whisk in **2 egg yolks**, **2 whole large eggs**, **evaporated milk**, **espresso powder**, ¼ **cup brown sugar**, **1 teaspoon vanilla**, and **a pinch of salt**.



### 5. Bake French toast

When ready to bake, preheat oven to 325°F with a rack in the center. Sprinkle **streusel** over the top. Bake on center rack until streusel is toasted and crisped, and custard is firm, 40–45 minutes (center should register 165–170°F). Transfer to a wire rack and cool until custard is set, about 30 minutes.



### 3. Soak bread

Add **bread** to **custard** and gently stir to coat. Pour into prepared baking dish and set aside to soak for at least 30 minutes (or wrap in plastic and refrigerate overnight).



### 6. Serve

Serve **French Toast Bake** with **maple syrup** on the side to drizzle over top. Enjoy!