



Baked Brioche French Toast

with Caramelized Apples & Dried Cherries



50min



2 Servings

While we love traditional French toast, this baked version packs all the flavor; plus, it cuts down on the cooking time and eliminates the constant flipping and greasy griddle. We combine buttery brioche with creamy spiced custard, dried cherries, and caramelized apples. It's the perfect sweet way to start the day. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

What we send

- 2 artisan buns ^{1,2,3,4}
- 2 apples
- 2 oz dark brown sugar
- 1 lemon
- 3 oz mascarpone ³
- ¼ oz warm spice blend
- 1 oz dried cherries

What you need

- butter ³
- 4 large eggs ¹
- 1½ c milk ³
- kosher salt
- maple syrup

Tools

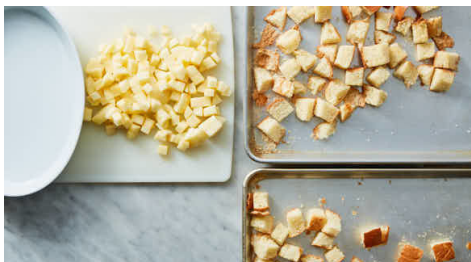
- 2 rimmed baking sheets
- medium nonstick skillet
- microplane or grater
- medium (1½-2 qts) baking dish

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 540kcal, Fat 28g, Carbs 64g,
Protein 16g



1. Prep ingredients

Preheat oven to 375°F with racks in the upper third and center. Cut **buns** into 1-inch pieces.

Divide bread cubes between 2 rimmed baking sheets, spreading into single layers. Bake on upper and center oven racks, until lightly browned, 5-7 minutes, rotating halfway through (watch closely as ovens vary).

Peel **apples**; halve, core, and cut into ½-inch pieces.



4. Assemble French toast

Butter the bottom and sides of a medium baking dish. Add **dried cherries** and **toasted bread** to bowl with **apple mixture**. Gently stir until bread cubes are evenly coated and begin to absorb liquid.

Pour bread cubes and any liquid into prepared baking dish, spreading into an even layer. Cover tightly with foil.



2. Caramelize apples

In a medium nonstick skillet, melt **2 tablespoons butter** over medium-high heat. Add **apples** and cook, stirring occasionally, until golden in spots, 2-3 minutes.

Add **3 loosely packed tablespoons brown sugar** and **1 tablespoon water**. Reduce heat to medium and cook, stirring occasionally, until apples are tender, 3-4 minutes. Remove from heat.



5. Bake French toast

Bake **French toast** on center oven rack for 30 minutes. Uncover and continue baking on center oven rack until bread is golden and filling is puffed, 12-15 minutes.



3. Mix apple filling

Finely grate **½ teaspoon lemon zest** into a large bowl. Add **mascarpone, remaining brown sugar, ½ teaspoon warm spice blend, 4 large eggs, 1½ cups milk**, and **½ teaspoon salt**, whisking until well combined. Stir in **caramelized apples**.



6. Serve

Serve **baked brioche French toast** immediately (it will deflate as it cools), with **maple syrup**, if desired. Enjoy!