



French Toast Bake

with Pears & Chocolate



1h



2 Servings

Weekend brunch just got a whole lot tastier. Here, we spin a classic breakfast staple into a fresh-from-the-oven must-try. This French toast bake made with toasted brioche rolls, chocolate, and pear. Sprinkled with a mix of cinnamon and sugar, this delicious treat will no doubt make your morning sweeter. (2p serves 4; 4p serves 8)

What we send

- 4 brioche buns ^{2,1,3}
- 2 pears
- 5 oz granulated sugar
- 3 oz mascarpone ¹
- ¼ oz ground cinnamon
- 3 oz chocolate chips ^{1,4}

What you need

- butter ¹
- 4 large eggs ²
- coarse salt

Tools

- medium (1½ qt) baking dish
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 31g, Carbs 87g,
Protein 14g



1. Toast rolls

Preheat oven to 350°F with a rack in the center. **Butter** a medium baking dish.

Cut each **brioche bun** in half crosswise, then cut each half into 1-inch sticks. Spread out on a rimmed baking sheet and toast on center oven rack until lightly browned, about 12 minutes (watch closely as ovens vary).



4. Make custard

Meanwhile, in a large bowl, whisk **mascarpone, 4 large eggs, ¼ cup sugar, 1 teaspoon ground cinnamon, and ½ teaspoon salt** until smooth. Whisk in **2 cups water** until combined.



2. Prep pears

Peel **pears**, if desired, quarter and remove cores, then cut into 1-inch pieces.



3. Cook pears

Melt **1 tablespoon butter** in a medium skillet over medium heat. Add **pears, 2 tablespoons sugar, and 1 tablespoon water**. Cook, stirring occasionally, until the pears are tender and browned in spots, 8-9 minutes.

Remove skillet from heat. Reserve pears for step 5.



5. Assemble

Arrange **toasted brioche pieces** in prepared baking dish, then top with **pears and any pan juices**. Sprinkle with **chocolate chips**, then pour **custard** over top.

Using a spatula, press down until brioche pieces are mostly submerged in custard.



6. Bake & serve

In a small bowl, combine **2 tablespoons of the remaining sugar** and **½ teaspoon cinnamon**. Sprinkle half of the cinnamon-sugar mixture over the **French toast**. Bake on center oven rack, uncovered, until puffed, browned, and set in the middle, 30-35 minutes. Allow to sit for at least 10 minutes before serving. Sprinkle with **remaining cinnamon-sugar mixture**. Enjoy!