

DINNERLY



French Toast Bake with Maple Bacon Syrup

& Candied Bacon



1,5h



2 Servings

Bacon and maple syrup might just be our favorite savory-sweet combo. But can you really call it brunch if there's no French toast involved? We think not, so we combined the three into a brunchy trifecta, just for you! We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 3 oz mascarpone ²
- 4 artisan buns ^{1,2,3,4}
- 4 oz pkg thick-cut bacon
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 1 oz maple syrup

WHAT YOU NEED

- butter ²
- 3 large eggs ¹
- vanilla extract
- kosher salt

TOOLS

- medium (1½–2 qt) baking dish
- medium nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 38g, Carbs 65g, Protein 25g

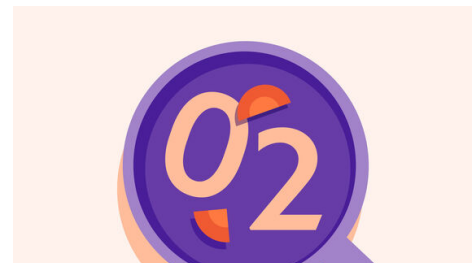


1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Lightly **butter** bottom and sides of a medium (1½–2 qt) baking dish. Set aside **mascarpone** to soften at room temperature until step 3.

Cut **3 buns** into 1-inch thick slices (save rest for own use).

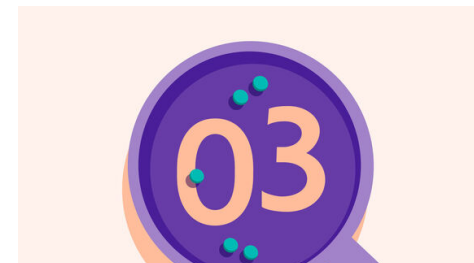
Cut **bacon** into ½-inch pieces.



2. Mix custard

In a medium bowl, whisk to combine **softened mascarpone**, **all but 2 teaspoons of the brown sugar**, and **3 large eggs** until smooth. Add **1¼ cups water**, **1 teaspoon each of vanilla and cinnamon**, and **½ teaspoon salt**, whisking to combine (mixture will not be smooth).

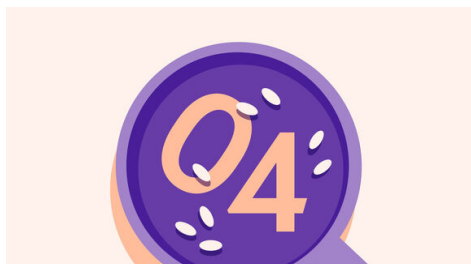
Cut **2 tablespoons butter** into small pieces.



3. Assemble & bake

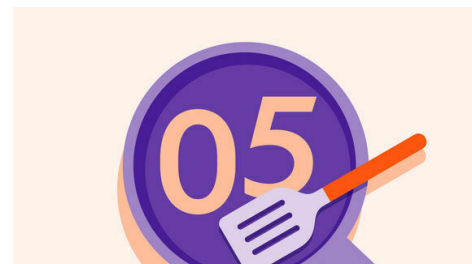
Arrange **sliced bread** in an even layer in prepared baking dish. Pour **custard** over top, then use your hands or a rubber spatula to gently press down bread to absorb custard. Scatter **butter pieces** over top.

Place baking dish on a rimmed baking sheet; bake on center oven rack until puffed, browned, and set in the middle, about 1 hour. Remove from oven and let rest for 10 minutes.



4. Candy bacon

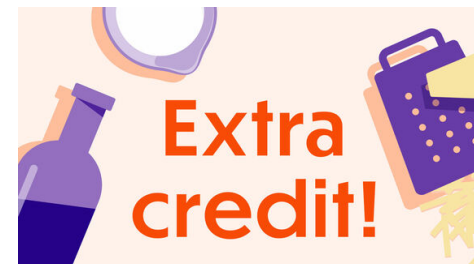
Meanwhile, add **bacon** to a medium nonstick skillet. Cook over medium heat, stirring occasionally, until starting to crisp, about 6 minutes. Sprinkle **reserved 2 teaspoons brown sugar** over top. Cook, stirring frequently, until bacon is shiny and golden-brown, 1–2 minutes. Transfer to a plate; reserve **bacon drippings** in skillet off heat.



5. Make bacon syrup & serve

While **French toast bake** rests, transfer **1 tablespoon of the reserved bacon drippings** to a small bowl; discard remaining drippings. Add **maple syrup**, **1 tablespoon water**, and a **pinch of salt**; stir to combine. Reheat in microwave, if desired.

Serve **French toast bake** drizzled with **maple bacon syrup** and sprinkled with **candied bacon**. Enjoy!



6. Bacon tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.