

DINNERLY



Overnight Apple Pie French Toast with Cider Syrup

 1h  2 Servings

Need an excuse to eat pie for breakfast? Turn it into French toast! We layer spiced apples, custardy bread, and a brown sugar streusel topping before letting it set in the fridge overnight. All you have to do in the morning is bake it in the oven while you make a sweet and tart apple cider syrup on the stove. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 3 oz mascarpone ¹
- 3 Granny Smith apples
- 5 oz dark brown sugar
- ¼ oz pie spice blend
- 2½ oz confectioners' sugar
- 4 brioche buns ^{2,1,3}
- 5½ oz apple juice

WHAT YOU NEED

- 7 Tbsp butter ¹
- 3 large eggs ²
- kosher salt
- ⅓ cup all-purpose flour ³

TOOLS

- medium baking dish
- medium nonstick skillet
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 39g, Carbs 80g, Protein 14g



1. Cook apples

Set aside **mascarpone** to soften at room temperature. Lightly **butter** bottom and sides of a medium baking dish.

Peel **apples**, remove cores, and thinly slice.

Melt **2 tablespoons butter** in a medium nonstick skillet over medium heat. Add apples; sprinkle with **2 tablespoons brown sugar** and **½ teaspoon pie spice**. Cook, stirring often, until softened, about 4 minutes. Let cool.



4. Bake French toast

In the morning, preheat oven to 350°F with a rack in the center.

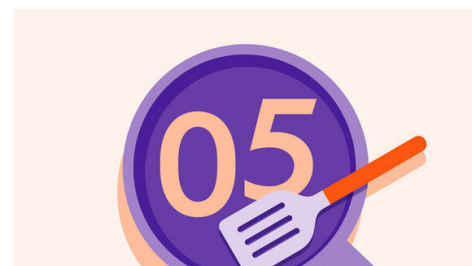
Bake **French toast**, uncovered, until puffed, browned, and set in the middle, 50–60 minutes. Let rest at least 10 minutes.



2. Make custard & assemble

Cut **3 buns** into 1-inch thick slices (save rest for own use). In a large bowl, whisk together **mascarpone**, **2 tablespoons confectioners' sugar**, **3 large eggs**, **1 cup water**, and **½ teaspoon salt**.

In prepared baking dish, spread **apples** in an even layer. Add **bread** in slightly overlapping rows over top; pour **custard** over top. Using hands or spatula, press bread to fully submerge.



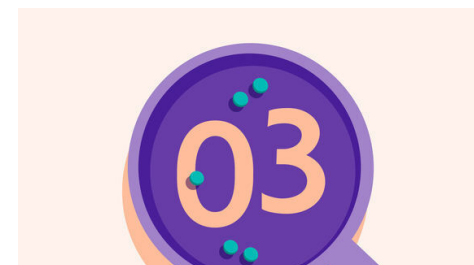
5. Make cider syrup & serve

In a small skillet, combine **apple juice**, **1 tablespoon brown sugar**, **½ teaspoon pie spice**, **2 tablespoons butter**, and **¼ teaspoon salt**; bring to a boil over medium-high heat. Reduce heat and gently simmer, whisking occasionally, until syrupy, about 12 minutes.

Serve **French toast** sprinkled with **confectioners' sugar**. Whisk **cider syrup**, if separated, and drizzle over top. Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

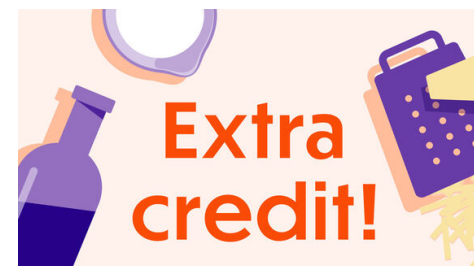
View the recipe online by visiting your account at dinnerly.com    **#dinnerly**



3. Make streusel & chill

Cut **3 tablespoons butter** into small pieces. Add to a medium bowl with **3 tablespoons brown sugar**, **⅓ cup flour**, and a **pinch of salt**. Using your fingers, press butter into flour until large clumps form.

Sprinkle all over **soaked bread**. Cover and refrigerate overnight.



6. Check us out!

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