



Apricot French Toast Bake with Brown Sugar Streusel



1,5h



2 Servings

What's better than classic French toast? A French toast BAKE of course, made with fluffy brioche buns, sweet mascarpone, and lots of crumbly streusel. And don't forget to close the windows while it's baking—you don't want wandering neighbors coming over asking for a piece. We've got you covered!

WHAT WE SEND

- 3 oz mascarpone ¹
- 3 apricots
- 4 brioche buns ^{2,3}
- 2½ oz confectioners' sugar
- 5 oz granulated sugar
- 2 oz dark brown sugar

WHAT YOU NEED

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

TOOLS

- medium (1½–2 qt) baking dish
- small saucepan

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 580kcal, Fat 26g, Carbs 79g, Protein 12g



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.

Halve **apricots** and remove pits; cut into ½-inch pieces.

Cut **3 brioche buns** into 1-inch thick slices (save rest for own use). Set aside until step 4.



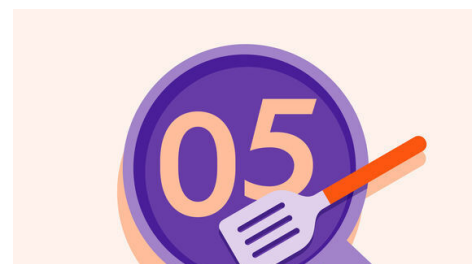
4. Make brown sugar streusel

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



2. Cook apricots

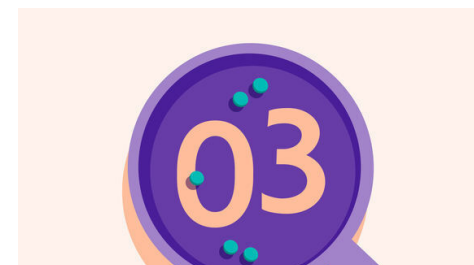
In a small saucepan, combine **apricots**, **1 tablespoon confectioners' sugar**, **2 tablespoons water**, and **¼ teaspoon salt**. Simmer over medium heat until apricots start to soften and feel jammy, 2–3 minutes.



5. Bake & serve

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

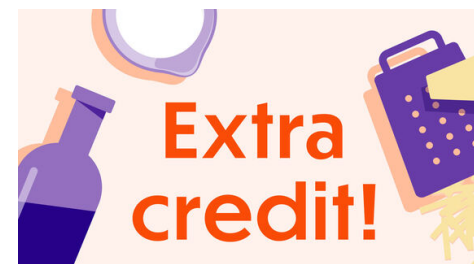
Sprinkle **French toast bake** with **remaining confectioners' sugar** before serving. Enjoy!



3. Mix custard & soak bread

In a large bowl, whisk together **mascarpone**, **¼ cup granulated sugar**, **3 large eggs**, **1 cup water**, and **½ teaspoon salt**.

In prepared baking dish, layer **bread** in slightly overlapping rows; pour **custard** over top. Using your hands or a spatula, press down on bread to fully submerge. Pour **apricot mixture** over top. Let rest at room temperature.



6. Take it to the next level

Add some chopped pecans before baking for nutty flavor, or zest a lemon over top before serving for more brightness!