



Spread the Cheer!

Pear & Chocolate French Toast Bake



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. Spread the cheer this holiday season with 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.

What we send

- 3 brioche buns ^{1,3,7}
- 2 pears
- 5 oz granulate sugar
- 4 oz mascarpone ⁷
- ¼ oz ground cinnamon (use 1½ tsp)
- 6 oz chocolate chips (use half) ^{6,7}

What you need

- butter ⁷
- 4 large eggs ³
- coarse salt

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 420kcal, Fat 16g, Carbs 65g, Proteins 8g



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 **half of the chocolate chips** (save rest for own use), 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!