



Spread the Cheer! Baked Brioche French Toast

with Caramelized Apples & Dried Cherries

 50min  2 Servings

Gather around the table this holiday season for a festive brunch that's quick to make. By baking the French toast you cut on cooking time but not on flavor. It can even be assembled the night before! Brioche is tossed in a creamy, spiced custard with dried cherries and caramelized apples. When you're ready to serve, just pop it in the oven.

What we send

- 3 brioche buns ^{1,3,7}
- 2 apples
- 2 oz brown sugar
- 1 lemon
- 4 oz mascarpone ⁷
- ¼ oz warm spice blend
- 1 oz dried cherries

What you need

- butter ⁷
- 4 large eggs ³
- 1½ c milk ⁷
- kosher salt
- maple syrup

Tools

- 2 rimmed baking sheets
- medium nonstick skillet
- microplane or grater
- medium (1½-2 qts) baking dish

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), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 230kcal, Fat 10g, Carbs 28g, Proteins 7g



1. Prep ingredients

Preheat oven to 375°F with racks in the upper third and center. Cut **buns** into 1-inch pieces (save rest for own use). Divide bread cubes between 2 rimmed baking sheets, spreading into single layers. Bake on upper and center oven racks, until lightly browned, 5-7 minutes, rotating halfway through (watch closely as ovens vary). Peel **apples**; halve, core, and cut into ½-inch pieces.



4. Assemble French toast

Butter the bottom and sides of a medium baking dish. Add **dried cherries** and **toasted bread** to bowl with **apple mixture**. Gently stir until bread cubes are evenly coated and begin to absorb liquid. Pour bread cubes and any liquid into prepared baking dish, spreading into an even layer. Cover tightly with foil.



2. Caramelize apples

In a medium nonstick skillet, melt **2 tablespoons butter** over medium-high heat. Add **apples** and cook, stirring occasionally, until golden in spots, 2-3 minutes. Add **3 loosely packed tablespoons brown sugar** and **1 tablespoon water**. Reduce heat to medium and cook, stirring occasionally, until apples are tender, 3-4 minutes. Remove from heat.



5. Bake French toast

Bake **French toast** on center oven rack for 30 minutes. Uncover and continue baking on center oven rack until bread is golden and filling is puffed, 12-15 minutes.



3. Mix apple filling

Finely grate **½ teaspoon lemon zest** into a large bowl. Add **mascarpone**, **remaining brown sugar**, **½ teaspoon warm spice blend**, **4 large eggs**, **1½ cups milk**, and **½ teaspoon salt**, whisking until well combined. Stir in **caramelized apples**.



6. Serve

Serve **baked brioche French toast** immediately (it will deflate as it cools), with **maple syrup**, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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