

## 10/03/10 - Challah French Toast

Sunday morning is a great time to take advantage of any left over Challah from Friday night or any Holiday. The rich bread is stale yet still yummy if toasted. Stale bread holds its form better and absorbs more liquid resulting in better French Toast. This morning I had a huge piece of Challah left over, and my son Jacob asked me how to make French Toast. We all enjoyed it and I am sure you will too.



4 thick slices of left over Challah (by thick I mean  $\frac{1}{2}$  to  $\frac{3}{4}$  inch) 5 eggs

$\frac{1}{2}$  cup milk (I used non fat but anything is fine)

$\frac{1}{2}$  teaspoon cinnamon

4 tablespoons unsalted butter

2-3 cups mixed berries

Maple Syrup



Cut the slices of Challah in half so that they will be more manageable in the frying pan. Next, crack the eggs into a shallow dish. Add the milk and cinnamon to the eggs and beat with a whisk until all is well incorporated. Preheat a 12 inch non stick





While the pan is heating, place half of the challah slices in the liquid. Let the slices sit for one minute, then turn and let sit for another minute. Place the first tablespoon of butter in the pan, swirl it around, and then add the soaked pieces of challah. The challah pieces should be saturated with liquid through and through.

Leave the slices undisturbed for a couple of minutes in the pan. In the meantime, set the last half of the slices to soak up some liquid. When you turn the slices to the second side, they should absorb the rest of the liquid. Check the first side of the cooking French Toast: If it is golden brown, flip the pieces to the second side and add another tablespoon of butter to the pan. Using a silicone spatula or tong lift the pieces of toast slightly so the butter can melt underneath each one.





When the pieces of French Toast are golden brown on both sides, remove them from the pan. Garnish the toast with mixed berries and pass the maple syrup. Repeat the procedure with the second batch.

This amount fed three people, so I would say 2-4. The recipe is easy to increase, just add about 1 more egg per slice of challah and another 2 tablespoons of milk. Sometimes, I make this recipe for big brunch buffets and keep it warm in a low temperature oven.



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