

Buttermilk French Toast

Serves 4

- 360 ml buttermilk
- 4 large eggs
- 3 T sugar
- ¼ tsp salt
- 12 (13-cm-thick) slices brioche, baguette (from a 450 g loaf; not end slices)
- 63 g unsalted butter, divided



1. Preheat oven to **90°C**.
2. Whisk together **buttermilk, eggs, sugar, and salt** in a bowl.
3. Pour into a large 4-sided sheet pan, then add **bread** in 1 layer and soak, turning occasionally, until bread has absorbed all liquid but is not falling apart, **about 20 minutes**.
4. Heat **21 g butter** in a 30-cm nonstick skillet over **medium-high heat** until foam subsides.
5. Transfer 4 bread slices with a slotted spatula to skillet and cook, turning once, until slightly puffed and golden brown, **about 3 minutes total**.
6. Transfer to a large shallow baking pan and keep warm in oven. Cook remaining bread in 2 batches, adding **21 g butter** between batches.