

Overnight French Toast

Serves 6-8

- 28 g unsalted butter, softened, plus more for baking dish
- 450 g enriched bread, sliced 19-mm thick
- 40 g golden raisins (optional)
- 6 large eggs
- 600 ml whole milk (maybe 120 ml less)
- 119 ml heavy cream
- 66 g light brown sugar
- ½ tsp ground cinnamon
- Pinch of freshly ground nutmeg
- ½ tsp pure vanilla extract
- ¼ tsp kosher salt
- 50 g pecans, chopped (optional)
- Powdered sugar for dusting (optional)
- Maple syrup, for serving



1. Butter a 1.9 liter baking dish. **Butter** the front sides of the slices of **bread** and shingle the slices upside down in the dish, overlapping as necessary.
2. Nestle the **raisins** evenly between the slices of bread but not on top.
3. In a large bowl, whisk together **eggs, milk, cream, sugar, cinnamon, nutmeg, vanilla** and **salt** until well combined.
4. Pour the milk mixture over the bread and press the bread gently to absorb. Cover with plastic wrap and refrigerate overnight.
 - *Remove from fridge 30 min. before baking*
 - *Use spatula to flip bread over so wet bottom is on top, or use turkey baster to suck up the liquid and squirt on top. Also can remove any excess liquid.*
5. Heat oven to **180°C**.
6. Remove the plastic wrap. Sprinkle the **pecans** evenly over the top.
7. Bake until puffed, golden and set in the center, **50 to 60 minutes**. While baking, if the top begins to get too dark, tent with foil (*last 15 minutes*).
8. **Let stand 10 minutes**. Dust with **powdered sugar** and serve with **maple syrup**.