

APPLE PIE FRENCH TOAST BAKE

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Prep Time: 15 minutes

Cook Time: 40 minutes

Total Time: 55 minutes

Yield: 6 servings

INGREDIENTS

Apples:

3 apples, peeled and medium-size diced

1/3 cup packed brown sugar

2 tablespoons white sugar

2 teaspoons vanilla extract

1 teaspoon ground cinnamon

1 tablespoon cornstarch

2 tablespoons heavy cream

3 tablespoons salted butter

French Toast:

1 loaf brioche or challah, torn into bite-sized pieces

2 cups half & half

6 eggs

1 teaspoon vanilla bean paste or extract

1 tablespoon dark rum

1/2 cup granulated sugar, plus more for sprinkling

2 tablespoons brown sugar

1/8 teaspoon kosher salt

Whipped cream:

1 cup heavy cream, cold

1 teaspoon vanilla bean paste or extract

1 tablespoon pure maple syrup

INSTRUCTIONS

1. Preheat an oven to 250 degrees F. Spread the torn pieces of bread in an even layer on a baking sheet and bake for 20 minutes, until lightly crispy and dry. Lightly grease a large baking dish and arrange the bread pieces in it.
2. In a large mixing bowl, combine the apples, brown sugar, white sugar, vanilla, cinnamon, cornstarch, and heavy cream together and stir well to combine. Melt the 3 tablespoons of salted butter in a large skillet (non-stick works best here!). Once the butter is hot and foamy, add the apples. Cook the apples, stirring occasionally, until the apples are softened and are swimming in a thick, almost caramel-like, sauce (about 5-7 minutes). Remove from heat and allow to cool to room temperature. Pour the apples and sauce over the bread and toss so that the apples are evenly distributed.
3. In a mixing bowl, whisk together the half & half, eggs, vanilla, rum, sugars, and salt until smooth. Pour this mixture over the apples and bread. Cover the baking dish with foil,

and press into the top so that the bread is submerged in liquid. Allow the bread to soak for 45 minutes or up to overnight in the fridge.

4. Preheat an oven to 350 degrees F. Remove the foil from the baking dish and sprinkle the top liberally with white sugar (about 2-3 tablespoons). Transfer to the oven and bake for 35-40 minutes, until the top is golden brown. Remove from the oven and allow to cool for 15-20 minutes before serving.
5. To make the whipped cream: combine all ingredients in a mixing bowl and whisk until soft peaks form. Serve over the baked French toast.