

Oven-Baked Buttermilk French

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Active: 15 minutes

Total: 2 hours

Yield: Serves 8

4 large eggs

1-1/2 cups whole buttermilk

1 cup heavy cream

1/2 cup granulated sugar

1 teaspoon lemon zest plus 1 Tbsp. fresh juice (from 1 lemon)

1/2 teaspoon vanilla extract

1/4 teaspoon kosher salt

27 (1/2-inch-thick) French bread slices (from about 12 oz. bread)

Pure maple syrup, powdered sugar, and fresh berries

Directions

1. Lightly coat a 13- x 9-inch baking dish with cooking spray. Whisk together eggs, buttermilk, cream, granulated sugar, lemon zest and juice, vanilla extract, and salt in a large bowl. Working with 1 slice at a time, dip bread in egg mixture to completely saturate on both sides. Shingle soaked bread slices in prepared baking dish. Let stand at room temperature 1 hour.
2. Preheat oven to 325°F. Meanwhile, pour out and discard any egg mixture that has accumulated in bottom of baking dish. Transfer baking dish to oven, and bake French toast until top is golden brown, about 30 minutes.
3. Remove dish from oven; let stand 15 minutes. Serve with maple syrup, powdered sugar, and berries.