

Delicious Raspberry Baked French Toast Recipe

If you've got a sweet tooth like mine, you'll have a hard time passing by this truly delectable breakfast (or anytime) treat! The French toast recipe as presented is made with Hawaiian bread (rolls, not sliced), but you can mix it up by substituting Challah loaf or brioche bread. Drizzle with maple syrup for breakfast, or skip the syrup for an afternoon treat or after-meal dessert. Either way, you'll have everyone licking their lips and coming back for more!



Servings: 6 to 8 servings

Ingredients

- 1 Hawaiian bread, sliced $\frac{3}{4}$ inch thick
- 10 extra-large eggs
- 2 cups heavy cream
- $\frac{3}{4}$ cup half-and-half
- 12 oz fresh raspberries
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{3}$ cup light brown sugar
- 1 tablespoon grated orange zest
- 1 teaspoon pure vanilla extract
- $\frac{1}{4}$ teaspoon salt
- Confectioners' sugar and pure maple syrup, for serving

Preparation

1. Preheat the oven to 350 degrees.
2. Cut the Hawaiian bread (or Challah loaf) in cubes. Butter an ovenproof baking dish.
3. In a large bowl, whisk together the eggs, half-and-half, sugars, orange zest, vanilla, and salt.
4. Place half of the bread cubes in the baking dish. Add the raspberries evenly across the top of the bread cubes, then cover with the remainder of the bread. Sprinkle some sugar on top.
5. Pour the egg mixture over, pressing down the cubes. Place in the refrigerator overnight, or let it sit until all the cream is absorbed.
6. Place in the hot oven and cook for 60 minutes.
7. With a small sieve, dust lightly with confectioners' sugar and serve hot in squares with maple syrup on the side.