

## AMERICAN EGG BOARD CULINARY LIBRARY



### EGGNOG BAKED FRENCH TOAST

Total Time: 31 minutes  
Prep Time: 15 minutes  
Cook Time: 16 minutes

#### INGREDIENTS

##### *For Egnog French Toast*

3	Phil's Free Range Organic eggs
2/3 cup	eggnog
2 tbsp	bourbon (optional)
1 tbsp	melted unsalted butter
1 tbsp	brown sugar
1/2 tsp	cinnamon
1/8 tsp	nutmeg
8 slices	brioche bread

##### *For Egnog Whipped Cream*

1 cup	whipping cream
2 tbsp	eggnog
2 tbsp	powdered sugar
1/4 tsp	cinnamon

##### *For Serving*

Powdered sugar
Maple syrup
Butter

Yields: 4 servings

#### INSTRUCTIONS

1. Preheat oven to 400°F and line a large baking sheet with parchment paper. In a shallow dish, whisk eggs, eggnog, bourbon, melted butter, brown sugar, cinnamon and nutmeg. Dunk each slice of bread into egg mixture and let excess custard run off bread back into dish.
2. Place slices on prepared baking sheet. Bake for 8 minutes. Carefully flip bread and return to oven for 8 minutes longer.
3. While French toast bakes, combine whipping cream, eggnog, powdered sugar and cinnamon in a medium mixing bowl. Use a hand-mixer to beat until stiff peaks form.
4. Remove French toast from oven and transfer to a serving platter. Top with powdered sugar, maple syrup, butter and dollops of eggnog whipped cream.

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