

Eggnog Baked French Toast



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Recipe by: Laura Vitale

Serves 8

Prep Time: 20 minutes

Cook Time: 1 hours 20 minutes

Ingredients

For the Custard:

- 6 Eggs
- 2 cups of Milk
- 3/4 cup of Eggnog
- 3/4 cup of Brown Sugar
- Splash of Vanilla
- 1/2 tsp of Lemon Zest
- 1/2 tsp of Orange Zest
- 1/4 tsp of Nutmeg
- 1/4 tsp of Ground Cloves
- 1/2 tsp of Cinnamon
- Dozen Small Croissants or 1 Loaf of Challah Bread

For the filling:

- 8 oz of cream cheese, softened at room temperature
- 2 Tbsp of Granulated Sugar
- Splash of Vanilla Extract
- 2 Tbsp of Eggnog

1) In a small bowl, cream together all the ingredients for the filling, then stuff some of the filling in some croissants or between two pieces of challah or brioche bread and place them in a greased casserole dish, set aside.

2) In a large bowl, whisk together the milk, eggnog, brown sugar, spices, citrus zest and vanilla, slowly pour mixture all over the croissants, cover and refrigerate for about 12 hours or overnight (flip the croissants over half way through if you can).

3) Preheat your oven to 350 degrees, bake the french toast covered for 45 minutes then remove the foil and bake for an additional 20 to 30 minutes, serve with maple syrup and enjoy!

