



Baked Cranberry Apple French Toast

Recipe By BRUCE BROWN

SERVES: 6-8

INGREDIENTS:

- 12 slices "Texas" toast (1" thick bread),
crusts removed
- 1 cup cranberries, *halved*
- 2 cups Granny Smith (or Rome) apples,
cored and diced
- 8 large eggs
- 1½ cups heavy whipping cream
- ½ cup maple syrup
- ¼ cup light brown sugar
- ½ tsp. cinnamon
- ½ tsp. nutmeg, *ground fresh*
- non-stick spray
- ½ cup butter, *melted*
- ½ cup light brown sugar
- ½ cup maple syrup
- 2 cups walnuts, *minced*

DIRECTIONS:

- 1. In a mixing bowl, whisk together the eggs, heavy cream, maple syrup, light brown sugar, cinnamon, and nutmeg until smooth. Set aside.
- 2. In another bowl, toss cranberries and diced apples together to combine. Set aside.
- 3. Thoroughly spray a 9x13 glass baking dish with the non-stick spray.
- 4. Place half of the bread slices into the baking dish, squeezing together to fill the bottom. Top with 2/3 of the fruit mixture, spread to the edges.
- 5. Place the remaining slices of bread on top of the fruit, sprinkling with the remaining 1/3 fruit.
- 6. Place the dish on a baking sheet. Carefully pour the seasoned custard mix over the bread, ensuring all the bread and fruit is dampened. Cover with plastic wrap and refrigerate for 8 hours, minimum (overnight is better).
- 7. In a saucepan over medium-high heat, combine butter, light brown sugar, and maple syrup; cook until the sugar is melted, about two minutes. Add walnuts, stir, cover, and set aside.
- 8. After the resting period, preheat the oven to 350°F. Remove the chilled dish from the refrigerator and pour the nut mixture evenly over the whole dish.
- 6. Bake uncovered for 45 minutes, until golden brown and crusty. Rest for 5 minutes before slicing.

Serve alongside your additional breakfast/brunch buffet items.

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