

## Brioche French Toast Recipe

6 pieces of brioche  
3 eggs  
3/4 cup of heavy cream  
3/4 cup of milk  
1/3 cup of sugar  
1 tsp vanilla  
3 Tbs of butter  
A sprinkle of cinnamon

1. In a pan lay out 6 pieces of brioche. Make sure these are sliced between 3/4 inch – 1 inch thick.
2. Whisk the eggs and add the sugar. Add the vanilla, heavy cream and milk. Whisk together well.
3. Pour the mixture over the bread.
4. Make sure you get a good coverage. Use a spatula to lift the bread to ensure the bread is thoroughly soaked.
5. Cover the pan with tinfoil and leave to soak in the refrigerator for at least 30 minutes, take out and turn the bread and give it another 30 minutes (if you make this the night before you can easily leave it to soak overnight).
6. The bread should have absorbed all of the mixture. Sprinkle with cinnamon and then pan fry with butter (at a ratio of 1 Tbs for every two slices) on a medium heat. Flip once and then reduce heat.
7. Cover with tinfoil and allow to simmer for 5 minutes. This allows the French toast to be cooked through without burning – which can happen due to the high sugar content.
8. Add toppings and serve!