

Overnight Challah French Toast

Chunks of challah tossed with egg and milk, topped with fruit and a crumb topping before being baked Yield:

16 servings Ingredients:

1/2 of a large loaf of challah, torn into large chunks (about one square inch) – this should make about 12 cups of torn chunks and should fill your 9×13-inch baking dish about 3/4 full.

5 eggs

3 tablespoons sugar

2 teaspoons vanilla

3 cups milk

3 cups of fresh or frozen berries, cut into bite-sized pieces (We have used cranberries and strawberries so far, and I'm sure blueberries would work, also.)

Crumb topping ingredients:

3/4 cup flour

1/2 cup brown sugar

3/4 cup quick oats

1 teaspoon cinnamon

1/2 cup (1 stick) butter, softened Instructions:

1. Grease a 9×13-inch baking dish. Place torn challah in a layer in the baking dish. (Dish should be at least 3/4 full.)

2. In a medium-sized mixing bowl, lightly beat the eggs, sugar and vanilla. Add the milk and mix. Pour over the bread. Cover dish and refrigerate overnight.

3. Combine crumb topping ingredients in a bowl and cut together until a coarse crumb mixture forms. Cover (or put

into a ziplock bag or container) and refrigerate or save until the morning. I also make sure the fruit is all ready for the morning, by chopping if needed.

4. In the morning, stir the bread mixture in the baking dish, and smooth out into a layer in the bottom again. Sprinkle fruit over the top and then sprinkle the crumb topping over the fruit.

5. Bake at 375 degrees (350 degrees if using a glass baking dish) for about 55-60 minutes, until the center is set. If you pulled the dish out of the fridge right before you bake it, then put the dish in the oven before you turn on the oven. If the dish has been out at room temperature for 30+ minutes you can pre-heat the oven if you wish. □

6. Serve hot and enjoy! □ We also like the leftovers, cold. □



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This recipe is from Tammy's Recipes.