



Ingredients

1 Liv Breads challah

6 large eggs

2 cups milk

1 cup cream

1/2 cup brown sugar

1 tsp vanilla

3/4 tsp cinnamon

2 tbsp (or more) butter for frying

1. Mix milk, cream, eggs, brown sugar, cinnamon, vanilla in a bowl with a whisk until well blended.
2. Cut challah into thick slices (1-2 inches)
3. Arrange challah in one layer in a deep baking dish and pour sauce over slices of bread. Cover, and place in fridge overnight (alternatively, you can soak the bread for an hour or two in the morning before frying).
4. Heat a large skillet with butter and pan fry on low heat until desired color. (About 5 minutes each side. If you like your French toast extra thick, you may need to brown on both sides and then finish off in the oven at 350 F for 5 minutes or so).
5. Serve with maple syrup and berries!