

# cinnamon crusted French toast with caramelized apples

## INGREDIENTS

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½ cup sugar

3 Tablespoons unsalted butter

2 Granny Smith apples – peeled, cored, and cut into 8 slices

4 large eggs

1 cup milk

1 teaspoon pure vanilla extract

4 thick slices of brioche bread – cut to a thickness between ¾ to 1 inch

2 Tablespoons unsalted butter

¼ cup sugar

2 teaspoons ground cinnamon

**Makes two to four servings**

## DIRECTIONS

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**1. To Caramelize the Apples:** Combine ½ cup of sugar with ¼ cup water. Heat in a large heavy sauté pan over medium heat, stirring until the sugar dissolves and the syrup comes to a simmer. Allow the syrup to boil without stirring, but rather brush down the sides of the pan and swirl the pan occasionally to ensure that it cooks evenly and doesn't stick. Do this for about 6 minutes or until it begins to turn golden brown. Remove the pan from the heat and add the apples and 3 Tablespoons of butter, stirring the mixture until the butter melts. Return the pan to the stove top and cook over medium heat for 5 to 8 minutes until the apples become just tender.

**2. To Make the French Toast:** Beat the eggs with a fork in a 9x13 inch baking dish. Stir in the milk and vanilla. Place the slices of brioche bread into the eggs and allow them to soak for 5 minutes, turning the slices over once halfway through. Heat your griddle over medium heat while the bread is soaking. Melt 2 Tablespoons of butter onto the pan, then add the brioche slices to the hot pan. Cook for about 2 to 3 minutes or until golden brown, and then flip the slice over for another 2 minutes until the bread is heated through.

**3. To Make Cinnamon Sugar Crust:** While your French toast is grilling, mix ¼ cup of sugar with 2 teaspoons ground cinnamon in a pie plate or shallow bowl. When you remove the French toast from the griddle, immediately place it into the cinnamon sugar and turn it to coat the slice completely. Transfer the slice to your plate.

To serve, slice the French toast in half if you prefer, top with the tender apples, and drizzle some of the sugar and butter syrup the apples were cooked in over the fruit and French toast. Sprinkle with some of the remaining cinnamon sugar and serve immediately.