

Buttermilk Cinnamon Challah French Toast

Description: A simple, inexpensive yet delicious comfort food that makes an elegant champagne brunch dish.

Ingredients:

1 Loaf Of Challah

8 Eggs

¾ cup Buttermilk

1 Tbsp Cinnamon

Butter

Directions:

1. Slice Challah into 1 inch slices and place in a large baking dish side by side.

2. In a medium bowl whisk eggs, buttermilk, and cinnamon until completely smooth and pour egg mixture over Challah and let it soak for 5-10 minutes or until bread is saturated.

3. In a heated skillet or griddle add enough butter to keep from sticking. Place saturated bread in skillet or on griddle until brown. Turn and repeat on other side.

4. Serve with a sprinkling of powdered sugar and your favorite syrup.



★★★★★

Metrics: Difficulty: Easy

Yield: 8-10 servings

Cuisine: American

Prep Time: 5 minutes

Cooking Time: 3 - 5 minutes

Inactive Prep Time: 10 minutes

Attribution: Greg Strahm

Turn and repeat on other side.