



# REVOLUTION COOKING™

## The Challah Back Challah French Toast



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Active Time: 5 min

Cook Time: 6 min

Serves: 1

French toast in France is called 'Pain Perdu', which actually translates as 'lost bread,' and it's believed this recipe was created to use up the old bread to make sure not to waste it. The slightly stale bread soaks up more of the egg custard mixture than fresh bread does, which creates a delicious soft texture inside. It makes a perfect quick brunch, and if you are feeling decadent, then add a pat of butter on top with the maple syrup.

#### Ingredients:

- 2 (1-inch) thick slices challah bread, preferably 1 day old
- 1 large egg
- 1 tablespoon heavy cream or half and half
- ¼ teaspoon grated orange zest
- ¼ teaspoon vanilla extract
- 2 large pinches ground cinnamon
- Fresh seasonal berries, maple syrup, and confectioners' sugar for serving
- 1 tablespoon softened butter for serving (optional)

#### BUILD IT

1. In a shallow dish, beat the egg until blended. Whisk in the heavy cream, orange zest, vanilla extract, and cinnamon.
2. Add the 2 slices of bread in the egg mixture, soaking both sides. Remove one slice of bread shaking off any excess mixture. Allow the second slice to continue to soak.

#### TOAST IT

3. Place one piece of bread inside the panini press, then close and lock the press. To ensure the egg gets evenly cooked on the top, push any overhang of bread into the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.

4. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. To make sure the egg is cooked throughout, select toast level 7. Once the toasting cycle completes, carefully remove the panini press from the toaster.
5. Repeat the process with the remaining piece of bread, making sure you shake off any excess egg mixture.

#### LOVE IT

6. Serve the French toast with berries, pour over maple syrup and sprinkle with confectioner's sugar, topping with the pat of butter (if using).