



Chef Shai's Signature Gingerbread French Toast

Yield: 8 pieces - 4 servings

Ingredients:

- 8 slices of day-old whole wheat challah
- 6 whole eggs
- 3/4 cup whole milk or non-dairy milk of choice
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/4 tsp ground clove
- 1 1/2 Tbsp molasses
- 1 1/2 Tbsp maple syrup
- Pinch salt
- 3 Tbsp unsalted butter

Directions:

1. Crack eggs into a medium-sized bowl. Whisk until fluffy and well combined.
2. Whisk in whole milk or coconut milk, vanilla extract, cinnamon, ground ginger, ground nutmeg, ground clove, molasses, maple syrup, and salt until **emulsified**.
3. Heat unsalted butter in a medium non-stick pan over medium heat. Once the pan is hot, one slice at a time, submerge the challah in the custard until the bread absorbs a fair amount of the custard. The more soaked, the more custardy, the less soaked the dryer it will be. Remove from custard and hold over the bowl to allow the excess custard to drip out into the bowl.
4. Place soaked toast carefully in the hot pan and repeat with the remaining slices. Cook until toast is browned and puffed up (about 1.5 minutes). Flip the slices and brown on the second side (about 1.5 minutes). When the bread is stiff and no longer soggy, remove it from the pan.
5. Top with maple syrup or whipped cream.