

EGGNOG OVERNIGHT



French Toast

Ingredients

For the eggnog french toast:

- 1 cup eggnog
- 1/2 cup heavy cream
- 8 large eggs
- 2 tablespoons vanilla extract
- 2 tablespoons bourbon (optional)
- 1/2 teaspoon ground nutmeg
- 2 tablespoons granulated sugar
- 1 loaf brioche, cut into 8 slices
- 6 tablespoons unsalted butter
- 1 cup light brown sugar, packed
- 1/2 cup pure maple syrup

For the buttery bourbon maple syrup (optional):

- 1 cup pure maple syrup
- 2 tablespoons unsalted butter, melted
- 3 teaspoons bourbon (more or less to taste)
- 1 teaspoon vanilla extract



Steps

For the eggnog french toast:

- Combine eggnog, heavy cream, eggs, vanilla, bourbon (if using), nutmeg, and sugar in a bowl, beat well, and set aside.
- In your Omnia, arrange bread evenly, tearing into smaller pieces as needed.
- Pour the liquid mixture over the bread, making sure every piece is soaked.
- Cover with lid and refrigerate (or place in cooler) for at least 8 hours, or overnight.
- When ready to bake...
- Melt butter in a saucepan over medium heat.
- Remove from heat and whisk in the brown sugar and maple syrup.
- Drizzle over the soaked bread.
- Cover the Omnia, place over low heat, and bake for 35 to 40 minutes, or until the bread is firm and lightly golden brown.
- Cool for 5 minutes, then serve warm!

For the buttery bourbon maple syrup (optional):

- In a medium bowl, combine melted butter, maple syrup, bourbon, and vanilla.
- Drizzle over french toast before serving.