

SCHRAMSBERG

# RECIPE

## CRÈME BRÛLÉE FRENCH TOAST

*Submitted by Schramsberg Club Members,  
Dick and Jauhree Walker*

PAIR WITH:

QUERENCIA  
BRUT ROSÉ

### INGREDIENTS

1 stick (1/2 cup) unsalted butter

1 cup packed brown sugar

2 tablespoons corn syrup

An 8- to 9-inch round loaf  
country-style bread\*

5 large eggs

1 1/2 cups half-and-half

1 teaspoon vanilla

1 teaspoon Grand Marnier  
(More if desired)

1/4 teaspoon salt

**Note:**

\*Use large slices from a round loaf of bread and remove the crust, or with sourdough loaf, leaving the crust on.



### PREPERATION

- In a small heavy saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring, until smooth and pour into a 13- by 9- by 2-inch baking dish.
- Cut six 1-inch thick slices from center portion of bread, reserving ends for another use, and trim crusts.
- Arrange bread slices in one layer in baking dish, squeezing them slightly to fit.
- In a bowl whisk together eggs, half-and-half, vanilla, Grand Marnier, and salt until combined well and pour evenly over bread.
- Chill bread mixture, covered, at least 8 hours and up to 1 day.
- Preheat oven to 350° F. and bring bread to room temperature.
- Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale golden, 35 to 40 minutes.
- Serve hot French toast immediately.