

# RECIPE CARD

Liz Friedfeld's Private Recipe Collection  
Fabulous Overnight Challah French  
Toast

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## RECIPE NAME

Serves 8-10

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## YIELD

Chills overnight

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## PREP TIME

1 hour

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## TIME TO COOK

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## NOTES

## INGREDIENTS

### French Toast:

1 loaf challah (but can use any type such as sourdough or French bread)

8 eggs

2 cups whole milk

1/2 cup half and half

1 tsp cinnamon

1 tablespoons vanilla extract

### Topping:

1/2 cup all-purpose flour

1/2 cup firmly packed brown sugar

1 teaspoon ground cinnamon

1/4 teaspoon salt (optional)

1 stick cold butter, cut into 1/4" cubes

### Serve with:

Pure maple syrup

Confectioners' sugar for serving

1 cup mixed blueberries, strawberries and raspberries

## PROCEDURE

### Night Preparation:

Additional butter needed for greasing a 13" x 9" dish. I use Pyrex. Grease the pan with butter.

Slice the challah into 1/2" slices and lay overlapping in the greased pan. In a separate bowl, add the eggs, milk, half & half, cinnamon, and vanilla; whisk together. Pour the mixture evenly over the challah, and press lightly with the back of a spoon or spatula to make sure all areas are covered by the egg mixture. Cover tightly with aluminum foil, and place in the refrigerator overnight.

Topping: Add flour, brown sugar, cinnamon, salt in the base of a food processor and pulse gently to mix the ingredients. Cut up a stick of butter and pulse until the mixture resembles fine pebbles. Place in a resealable bag and store in the refrigerator until you are ready to use it.

### Next Morning:

Preheat the oven to 350 degrees Fahrenheit. Remove the pan containing the soaked challah from the refrigerator and sprinkle generously with the cinnamon / butter / sugar topping. Bake for 1 hour at 350 degrees (or until a toothpick inserted comes out dry and clean). To serve, sprinkle with confectioners' sugar and top individual portions with maple syrup and fresh mixed berries.