

challah french toast

Courtesy of Ann Perry,
mom of NFL player James Onwualu

- In a small saucepan, melt the butter
- Over moderate heat, add brown sugar and corn syrup (or honey), stir until smooth
- Pour into 9 x 13 baking dish
- Cut 1 inch slices of Challah and trim bottom crust off
- Arrange bread slices in one layer in the baking dish and squeeze them to fit
- In a bowl, whisk together eggs, milk, vanilla, and salt until fully combined
- Pour evenly over the bread
- Chill bread mixture for at least 8 hours, covered (best overnight)
- Preheat oven to 350°
- Bring bread to room temperature before placing into oven
- Bake uncovered until puffed and edges are pale golden, around 35-40 minutes
- Serve immediately and enjoy!!!



CHALLAH • BACK



**1/2 stick butter (1/2 cup) • 1 cup packed brown sugar
• 2 tbsp corn syrup (or honey) • 1 loaf of Challah •
5 large eggs • 1 1/2 cup milk • 1 tsp vanilla • 1/4 tsp salt**