



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Boozy Baked French Toast** (rewritten from Smitten Kitchen)

Serves 6

This recipe is infinitely adaptable. Use whole milk for extra richness or lowfat milk to cut calories. Mix and match your liqueurs and your add-ins. Skip the liqueur entirely and use a couple teaspoons of an extract.

1 loaf challah, sliced 1-inch thick  
3 cups milk  
3 large eggs  
3 cups whole milk  
3 eggs  
3 tablespoons sugar  
½ teaspoon salt  
¼ cup liqueur (see note)  
other flavorings – ½ cup toasted nuts, 1 teaspoon zest, ½ cup dried fruit

1. Grease a 9×13-inch baking dish. Arrange half of the bread in a tightly-packed layer in the pan. Add the nuts or dried fruit, if using. Place the remaining bread on top of the first layer.
2. Whisk together the milk, eggs, sugar, salt, liqueur, and zest, or flavorings of your choice and pour over the bread. Wrap tightly with plastic wrap and refrigerate overnight.
3. Bake at 425 degrees until puffed and golden, about 30 minutes. Cut into generous squares and serve with maple syrup, fresh fruit, powdered sugar or all of the above.