



Baked French Toast

Serves 8-10

1 challah, regular and whole wheat, crusts removed, cut into large chunks
10 eggs
1 ½ cups half-and-half
1 stick butter, melted
2 Tbsp. orange marmalade
¼ cup maple syrup
¼ cup brown sugar
8 oz. cream cheese, cut into cubes
2 Tbsp. cinnamon-sugar mixture

Prepare 9 x 13 inch baking pan with nonstick cooking spray and flour. In a mixing bowl, mix eggs, half-and-half, butter, marmalade, syrup, and sugar. Place half of the challah cubes in the baking pan. Layer cream cheese cubes on top and cover with balance of challah. Pour liquid over challah to thoroughly saturate. Cover and refrigerate overnight.

Preheat oven to 350F. Sprinkle challah with cinnamon-sugar mixture and bake for 35-40 minutes. Serve warm with additional maple syrup.

Debbie Thau is a caterer in Fair Lawn, New Jersey. She gives cooking and baking classes. Her heart is in Israel where her two daughters live. When she visits, she travels all over in search of oils, vinegars and other ingredients to incorporate into her cuisine.