

INGREDIENTS

6 PERSON | 12 PERSON



Brioche Buns Contains: Eggs, Milk, Soy, Wheat





Eggs Contains: Eggs



Milk Contains: Milk



2 TBSP | 4 TBSP Brown Sugar



Crème Fraîche Contains: Milk



2 tsp | 4 tsp Cinnamon

6 oz | 12 oz **Berry Compote**



2 oz | 4 oz Powdered Sugar





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

HELLO

BERRY COMPOTE

Packed with blueberries and strawberries. this sweet compote is a "berry" delicious mealtime star!

BERRY DELIGHT FRENCH TOAST BAKE

with Crème Fraîche Glaze



PREP: 5 MIN COOK: 40 MIN CALORIES: 410



MAKE AHEAD

Refrigerate leftover French toast bake and glaze in separate airtight containers for up to a week. To reheat, microwave French toast until warmed through. 2-3 minutes. (You can also lightly fry slices in butter in a small nonstick pan over medium heat for 1-2 minutes per side.)

BUST OUT

- · Baking dish
- Whisk
- Large bowl
- Small bowl
- Kosher salt
- Butter (1 TBSP | 2 TBSP) Contains Milk

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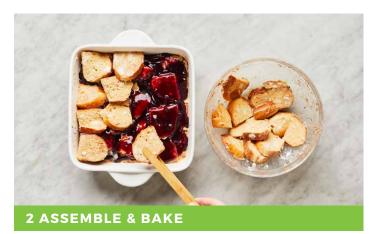


- Adjust rack to middle position and preheat oven to 425 degrees. Coat a 9-by-9-inch baking dish with 1 TBSP butter (use a 9-by-13-inch baking dish and 2 TBSP butter for 12 servings).
- Slice **buns** into ½-inch-thick strips, then halve crosswise to make pieces.
- In a large bowl, whisk together eggs*, milk, brown sugar, cinnamon, two packets of crème fraîche (four packets for 12 servings), and a pinch of salt. (It's OK if the mixture has some lumps!)



3 MIX GLAZE

• Meanwhile, in a small bowl, combine powdered sugar and remaining crème fraîche. Using the back of a spoon or a rubber spatula, stir until smooth. TIP: Mixture will be very powdery at first but will come togethertake your time!



- Dip half the bun pieces into egg mixture; arrange in a single layer in prepared baking dish. Evenly dollop berry compote on top.
- Dip remaining bun pieces into egg mixture; arrange in baking dish to form a second layer. Evenly pour any remaining egg mixture over top.
- Bake on middle rack until golden brown, 25-30 minutes.



4 SERVE

- Let **French toast bake** cool 5-10 minutes, then slice into 6 pieces (12 pieces for 12 servings); divide between plates.
- Drizzle with as much crème fraîche glaze as you like. Serve