



BERRY DELIGHT FRENCH TOAST BAKE

with Crème Fraîche Glaze

INGREDIENTS

6 PERSON | 12 PERSON



4 | 8

Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



4 | 8

Eggs
Contains: Eggs



1 | 2

Milk
Contains: Milk



2 tsp | 4 tsp
Cinnamon



2 TBSP | 4 TBSP
Brown Sugar



6 TBSP | 12 TBSP
Crème Fraîche
Contains: Milk



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!

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP & MAKE EGG MIXTURE

- 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 together—take your time!**



2 ASSEMBLE & BAKE

- 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.

*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.