

BABKA FRENCH TOAST

WITH SWEETENED WHIPPED CREAM & RASPBERRIES



We make our Chocolate Pecan Babka just a few times a year: Rosh Hashanah, Christmas and New Year's. The loaf is rich like brioche bread, with an added swirl of chocolate glaze and roasted pecans. It's delicious simply toasted with butter, but for a special brunch, use it as a base for French toast and serve it with your favorite breakfast sausage, raspberries and sweetened whipped cream!

- Leslie Mackie

INGREDIENTS:

Serves 4

1 loaf Macrina Chocolate Pecan Babka	2½ cups whole milk
1 cup whipping cream	1 Tbsp brown sugar
2 Tbsp granulated sugar	¼ cup canola oil
2 tsp pure vanilla extract, divided	1 pint fresh raspberries
3 eggs	2 Tbsp powdered sugar
	Maple syrup (optional)

DIRECTIONS:

Remove the Chocolate Pecan Babka from its paper mold. Cut into 8 even slices. Set aside.

In the bowl of a stand mixer, add the whipping cream, granulated sugar and 1 tsp vanilla extract. Whip for 2 to 3 minutes to form medium peaks and cool in the refrigerator until needed.

Make the custard: In a medium bowl, add the eggs, milk, brown sugar and remaining vanilla extract. Whisk to combine.

Submerge the sliced bread into the custard and soak for 1 minute, flipping them half way through so both sides are evenly coated. Place soaked slices on a plate and set aside.

Place a large sauté pan over medium heat. Add just enough canola oil to coat the base of the pan. When the pan is hot (but not smoking), carefully transfer the soaked bread to the pan, fitting as many in as you can without crowding. Cook each side for 2 minutes or until golden brown. Repeat this process until all 8 slices are cooked.

Place 2 slices on each plate. Cut each slice on the bias and fan the four pieces across the plate. Garnish with sweetened whipped cream, fresh raspberries and a dusting of sifted powdered sugar. If you choose, serve with warm maple syrup (it's divine). Enjoy!