

Crème Brulee French Toast

½ cup (1 stick) unsalted butter
1 cup packed brown sugar
1 Tbsp corn syrup
1 (8 to 9 inch round) loaf Challah bread
5 large eggs
1-1/2 cups half and half
1 tsp vanilla
¼ tsp salt

In a small heavy saucepan, melt butter with brown sugar and corn syrup over moderate heat, stirring until smooth. Pour into a 13 x 9 x 2 inch baking dish. Cut 6 – 1 inch thick slices from the center portion of the bread, reserving ends for another use, and trim crusts. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit. In a bowl whisk together eggs, half and half, vanilla and salt until well combined and pour evenly over bread. Chill bread mixture, covered, at least 8 hours and up to 1 day.

Preheat oven to 350 degrees F and bring bread mixture to room temperature. Bake uncovered in the middle of the oven until puffed and edges are pale golden, 35 to 40 minutes.