

Custard Baked French Toast

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Serves 8 - 10

Oven Temperature - 375°

45 Minute baking time

13" x 9" Baking pan, sprayed

Ingredients:

10 slices raisin bread
10 eggs in large bowl, beaten
2 c sugar
2 tbsp vanilla extract
4 c $\frac{1}{2}$ & $\frac{1}{2}$
softened butter
confectioners' sugar
fresh berries
fresh mint

Preparation:

To beaten eggs, add sugar and vanilla. Blend thoroughly. Add cream and blend. Ladle over single layer of raisin bread that has been placed in pan, just until covered. Butter remaining raisin bread on one side. Place buttered side up in same pan. Ladle remaining custard mixture over top until $\frac{1}{2}$ " from top of pan.

Bake in oven, uncovered, 45 minutes or until knife inserted in center pulls out clean. Let rest 10 minutes after removing from oven. Cut into 8 pieces.

Presentation:

Place serving on plate. Dust with confectioner's sugar. Sprinkle with fresh berries. Garnish with mint sprig. Maple or berry syrup optional.