

# Over Night Egnog French Toast with Challah Bread

## Ingredients:

1/4 cup (4 Tablespoons) butter, melted  
1/3 cup packed light brown sugar  
1 loaf WCM Challah Bread sliced into 1 inch slices  
1 1/2 cups Hartzler Dairy eggnog  
2 teaspoons vanilla extract  
1/2 teaspoon nutmeg  
1/2 teaspoon ground cinnamon  
pinch of salt  
6 eggs , slightly beaten  
powdered sugar and maple syrup for topping



## To Make:

In a small bowl combine brown sugar and melted butter and pour in a very thin layer on the bottom of a greased jelly roll pan (or use 2 pans - a 9x13 and a smaller dish if you don't have a jelly roll). Make sure you grease it or it will stick!

Arrange slices of bread in the baking dish in a single layer.

In a large bowl, pour the eggnog, rum extract, vanilla, nutmeg, cinnamon, and salt. Whisk together. This helps distribute the spices evenly before adding the eggs. Add the beaten eggs and whisk until combined. Pour the mixture over the bread slices.

Wrap tightly with plastic wrap and place in the refrigerator overnight.

In the morning, take the casserole out of the fridge for at least 10 minutes while you are preheating your oven to 350 degrees.

Bake for 30-35 minutes. If top starts browning too quickly place a foil loosely over the top of the casserole for the last 10 minutes or so. You want it to cook long enough to make sure the bottom part is cooked but don't dry it out completely.

Remove from oven and let it cool slightly before serving. Serve with melted butter, a dusting of powdered sugar and a drizzle of maple syrup.