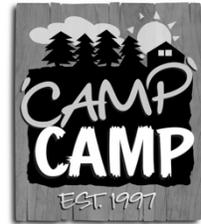


lyndsey's challah french toast recipe



Lyndsey's Preamble

Listen, if we're going to be honest with one another, I don't love breakfast and I loathe brunch. I can't understand why anyone would want to take two meals and make it into one, especially on a Sunday. Sundays are for more meals, not less! But alas, I am once again foisted by culture at large and its seemingly unending desire for bottomless mimosas and overpriced eggs. I usually make a point by ordering a burger, even if it's 10am, and a problematic American lager. I don't know if anyone is taking my point, but you can bet I'm making it.

The only place I like breakfast/brunch? 'Camp' Camp. There's no place I'd rather be at 4:45am than walking toward the Lodge, which is already alive with Darin's famous coffee and over achievers chatting by the fire, not wanting to waste a moment of time at camp. By 5:15, I've had my first cup of coffee, sharpened my knives, and planned my day. Slowly the rest of the morning team trickles in and we throw on some Preservation Hall Jazz Band or Grace Jones to get the day moving. Together, we have approximately 2 hours to get you a solid breakfast with options for the many needs of the Camp community. Though much to my grandmother's chagrin, I'm not a big french toast fan, I've found that most people are. And that you can make a lot of people very happy with some carbs, spackled with fat and sprinkled with sweet. So I'd love to see you all gather together (over the internet) and find yourself feasting on this Challah French Toast.

I don't believe in recipes, so consider this more of a suggestion. Don't like cardamom? Don't use it. Want to use rainbow sprinkles instead? I'm here for it. Don't have Maine blueberries and can't stand the taste/texture/cost of Greek yoghurt? I'll sit here and watch you smother this in syrup or honey or sugar or bourbon. We are all different, we all like different things and if there's one thing that I can breathe easy about this year, it's not having to assume that I know what each and every one of you likes. I like each and every one of you and that's really all that matters.

Get stuck? Send me a text. Consider me your personal *toast a la Francais* expert. I'm here to talk carbs or other stuff, though I'm no expert at the other stuff.

Miss you dearly.

Xoxo
LCF

Challah French Toast

Ingredients

1 Loaf Challah
1.5 cup Whole Milk
6 Eggs
1 Tbsp Honey
Zest of one orange
½ tsp Cardamom
½ tsp Cinnamon
½ tsp Cumin
Pinch of Salt
1 tsp Vanilla
Butter, for frying
Vegetable Oil, for frying
Blueberries and Greek Yoghurt to Serve

Method

1. Turn oven on to 250 degrees
2. In a medium size bowl large enough to hold three slices of bread, mix milk, eggs, orange zest, honey, cardamom, salt and vanilla.
3. Place three slices of bread in the egg mixture and let soak about three minutes each side.
4. Meanwhile melt one tbsp of butter and oil each in a large frying pan.
5. Transfer challah to pan and cook 3 minutes on each side or until golden brown.
6. Add a little more butter to the pan for each round of bread.
7. Store finished challah in the warmed oven until ready
8. Serve with blueberries and greek yogurt or your own favorite garnish.