


Baked French Toast

Cuisine: **French**
Food category: **Desserts**



Author: **Chloé Lasseron**


Company: **Retigo**





Program steps

Preheating: 180 °C


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 180 °C

 60 %



Ingredients - number of portions - 6		
Name	Value	Unit
Bun	6	pcs
chicken eggs	3	pcs
Whole milk lukewarm	500	ml
powdered sugar	60	g
vanilla sugar	1	pcs

Nutrition and allergens	
Allergens: 3 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	38.7 kJ
Carbohydrate	9.7 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

In a large stainless steel bowl, whisk together the eggs, granulated sugar, and vanilla sugar until the mixture is smooth and slightly frothy.

Gradually whisk in the milk, continuing to whisk to prevent lumps.

Dip each slice of bread into the egg mixture for 10 to 15 seconds per side for even soaking. Drain slightly before placing on the baking sheet.

Arrange the soaked slices on a baking sheet lined with parchment paper, spacing them slightly apart to prevent sticking.

Bake until the slices are golden brown and slightly crisp.