

# Baked French Toast with Berry Sauce

Serves 4

## Ingredients

### French Toast

½ of a 16 oz. loaf of bread, such as challah, sweetbread or firm white bread, cut into ½ - 1 inch slices  
2 Tablespoons granulated sugar  
½ teaspoon cinnamon  
¼ teaspoon baking powder  
1/8 teaspoon nutmeg  
4 eggs  
1 teaspoon vanilla extract  
1 cup milk  
2 Tablespoons Turbanado or granulated sugar for topping

### Berry Sauce

1 Tablespoon fresh lemon juice  
2 teaspoons cornstarch  
3 cups fresh or frozen mixed berries  
1/3 cup granulated sugar  
2 Tablespoons water  
¼ teaspoon salt

## Mise en place! (Everything in its place)

### Directions

1. Preheat oven to 375°.
2. Grease 9x9 inch or 7x11 inch baking dish. (Use 13x9 inch if doubling)
3. Arrange whole bread slices in a single layer to cover bottom of dish. Cut the remaining slices to arrange them in overlapping rows on top. You will end up with 2-3 rows. Set aside.
4. In medium bowl, whisk dry ingredients together for the French Toast.
5. Whisk in eggs and vanilla until well blended. Gradually whisk in milk.
6. Slowly and evenly pour egg mixture over bread slices and let soak for 5 minutes. Press down with spatula or fork to ensure most of the mixture is soaked up.
7. Sprinkle with the 2 Tablespoons of sugar and bake for 25-35 minutes, or until the toast is puffed. While the toast is baking, prepare berry sauce.
8. In small cup or bowl, whisk together lemon juice and cornstarch.
9. In a medium saucepan, combine berries, sugar, water and salt.
10. Bring to a boil over high heat; reduce to a simmer and stir in lemon juice mixture.
11. Simmer, stirring often, until the sauce thickens slightly, about 2 minutes. Let cool.
12. When the French toast is done baking, serve immediately, topped with berry sauce.

### [Link To Video](#)

**Notes:** The French toast can be prepared the night before, stored covered in the refrigerator and baked off the next morning. Berry sauce can be stored, tightly covered in the refrigerator for up to a week.