

PANETTONE BAKED FRENCH TOAST

1.6 lb. Panettone Loaf
6 Eggs
1/3 cup Granulated Sugar
1/2 teaspoon Salt
3 cups Whole Milk
1 cup Heavy Cream
1 ½ tsp. Vanilla
1/2 tsp. Cinnamon
¼ tsp. Nutmeg
Confectioners' Sugar for Dusting



Preheat oven to 350°F. Spray a 13x9 baking dish with cooking spray (or butter the dish).

Slice panettone into 1/2-inch thick slices (6 to 8 slices). Set aside one large slice for decorative stars. Cut the slices down the center and place them in a single layer, slightly overlapping in the prepared pan.

In a large mixing bowl, whisk together the eggs, sugar, and salt.

In a separate mixing bowl, whisk together the milk, heavy cream, vanilla, cinnamon & nutmeg.

Combine the milk mixture with the egg mixture, and whisk until smooth. Pour the mixture over the panettone slices, and press them down so that all the pieces are soaked with the milk mixture.

Cover the pan with aluminum foil and bake for 45 minutes to 1 hour, or until the bread has absorbed the custard, is puffed, and custard is not runny. Allow to cool until warm, about 10 minutes.

Place the reserved panettone slice on a work surface and roll flat with a rolling pin. Use a star-shaped cookie cutter to stamp shapes from the flattened slice. If you have other leftover slices, use them for star cut-outs also. Dust the star shapes with confectioners' sugar. Top baked French toast with star cut-outs. Dust with more powdered sugar.

Feel free to top with maple syrup.

Yields 8 servings