



strawberry french toast soufflé

Don't be put off by the word "soufflé." There's nothing complicated or intimidating about this amazingly delicious and impressive brunch dish – all you have to do is sleep on it. Yes, sleep on it. This easy overnight French toast does all the work for you, as the sweet egg bread, mounded with cream cheese and strawberry jam, is left to soak up a buttery mixture. When you wake, you bake this soufflé and tada, a sweeter dream was never had.

SERVES: 8-10



julie albert & lisa gnat

ingredients

2 egg breads (challahs), crusts removed and cut into 1/2-inch thick slices

- 1 cup cream cheese
- 1 cup strawberry jam
- 3 large eggs
- 4 large egg whites
- 1½ cups milk
- 2 tbsp melted butter
- 2 tbsp sugar
- 1 tsp vanilla extract
- ½ tsp kosher salt

Berry Sauce

- 1 cup sugar
- 1 tbsp cornstarch
- ¼ cup orange juice
- 3 cups frozen unsweetened berries, either mixed, blueberries or raspberries
- 3 cups strawberries, quartered

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directions

1. For the soufflé, coat a 13x9-inch baking dish with non-stick cooking spray. Lay a single layer of bread slices along the bottom of the dish. Spread cream cheese on each piece. Spread strawberry jam on the remaining slices and lay to face cream cheese, creating sandwiches in the baking dish.
2. In a medium bowl, whisk eggs, egg whites, milk, melted butter, sugar, vanilla and salt. Pour over sandwiches and turn to coat. Cover and refrigerate for several hours or, for best results, overnight. Bring to room temperature before baking.
3. Preheat oven to 350°F. Bake uncovered for 35-40 minutes.
4. For the berry sauce, in a medium saucepan, combine sugar and cornstarch. Stir in orange juice until smooth. Add frozen mixed berries and heat to a boil over medium heat stirring constantly until slightly thickened. Remove from heat and stir in fresh strawberries. Allow to cool and serve berry sauce spooned over individual portions.

“I went to a restaurant that serves ‘Breakfast at any time.’ So I ordered French Toast during the Renaissance.”

– STEVEN WRIGHT

