



Bubby Rose's French Toast

Oy! You MUST start with challah, and it should be left out to “ripen” for two (2) days, unwrapped.

Prepare this the night before serving for breakfast. Invite people over (the recipe serves 4 – 5).

Slice the challah 5/8” – 3/4” thick.

5 Eggs, beaten

1 tsp. Orange Zest

2 tsp. Sugar

Beat in the orange zest and Sugar.

7 oz. Milk

7 oz. Light Cream

Beat in the milk and cream.

Dip each slice, ensuring that each one gets soaked.

Leave, covered in a dish, overnight.

Cook as usual – with butter in a pan or on a griddle.

Optional: 1 Tbsp. of Brandy blended into the batter.