

# Chef Dennis's Favorite Recipes



Sunday Morning can be tough. Celebrating Shabbat or a movie night with the kids, breakfast on Sunday is the last thing you want to cook when the kids are up at 6 AM. Here is a great recipe to get you moving, nourished and able to use leftover Challah bread (and the kids will love it too!)

## Challah French Toast

### Ingredients

- ◆ 6 extra large eggs
- ◆ 1 1/2 cups cold milk
- ◆ 1 tsp. orange zest
- ◆ 1/2 tea. Vanilla extract
- ◆ 1/2 tea cinnamon
- ◆ 1 tbsp honey, local
- ◆ 1/2 tea kosher salt
- ◆ 1 large loaf challah bread, sliced
- ◆ Butter, unsalted

### Directions

- ◆ Preheat oven to 250°
- ◆ In a large shallow bowl, whisk together the eggs, milk , orange zest, honey, cinnamon and salt.
- ◆ Slice the challah into 1" thick slices. Soak challah in the egg mixture for a minimum of 5 minutes , turning once.
- ◆ Heat butter in a large, thick bottomed skillet over medium heat.
- ◆ Place the soaked bread and cook for 3 minutes per side , turning nicely browned.
- ◆ Place the finished French toast on a baking tray, continuing to cook the remaining bread in the skillet.
- ◆ Serve with warm syrup or your favorite jam or jelly