



# Maple Syrup French Toasts

Serves 4

## ingredients

1 brioche loaf  
4 medium eggs, beaten  
370ml/13fl oz milk  
1 tsp of vanilla extract  
75g/3oz caster sugar  
1/2 tsp ground cinnamon  
50g/2 oz butter

## To serve:

4 tbsp maple syrup  
4 tbsp clotted cream  
2 large bananas, sliced  
fresh raspberries

## process



1 Preheat the oven to 190C/fan 175C /gas 5. Cut the brioche into eight 2cm/ 3/4in thick slices. Whisk the eggs, milk, vanilla, sugar and cinnamon together and pour into a flat, shallow dish. Leave the brioche slices to soak until saturated.

2 Melt the butter in a large pan and fry the bread in batches for 1-2 minutes on each side until golden, using a fish slice to turn the slices over.

3 Place on a non-stick baking tray and bake for 10 minutes until puffy and lightly browned. Serve immediately with maple syrup & clotted cream and sliced bananas or fresh fruit in season.

# Luxury Bread & Butter Pudding

Serves 8



## ingredients

75g/3oz butter, melted  
2 x 270g brioche loaves  
284ml carton single cream  
600ml/1pt whole milk  
4 medium eggs  
75g/3oz sultanas

Finely grated zest of 1 lemon  
100g/4oz caster sugar  
50g/2oz dried cranberries or dried cherries  
25g/1oz dried mixed peel  
3 tbsp Demerara sugar for sprinkling

## process

1 Brush a 2 litre/3-1/2 pt ovenproof dish or 8 small ovenproof ramekins with melted butter. Cut the sweet bread into slices, then brush over the slices with melted butter.

2 Beat the eggs in a bowl with the cream and milk. Place the bread in layers in the dishes, cutting the slices to fit. Sprinkle the fruit, zest and sugar in

between the layers. Pour over the milk mixture and leave to stand for 1 hour or freeze at this point.

3 Preheat the oven to 180 C/160C fan/gas mark 4. Bake for 35-40 minutes or until golden and crisp. Serve warm with custard, thick cream or yogurt.

## get ahead

Prepare up to step 2 and keep chilled for 8 hours or freeze. To use, thoroughly defrost before baking as above.

## chocolate variation

3 tbsp orange marmalade  
200g bar good quality chocolate, chopped

Omit the lemon zest, cranberries and peel. Spread the sweet bread with the marmalade and arrange in the dish or dishes with the chocolate scattered in between the layers with the sultanas. Pour over the milk mixture and bake as above.

