

Challah French Toast Bake with Nutella®

Easy

12 h 0 min



INGREDIENTS

for 10 portions

8 large eggs

2 ½ cups milk

2 tbsp granulated sugar

2 tbsp packed light brown sugar

1 tbsp vanilla extract

¼ tsp freshly grated nutmeg

½ tsp ground cinnamon

¼ tsp salt

1 loaf brioche/egg/challah bread sliced ½" thick

1 cup chopped toasted hazelnuts (optional)

120g Nutella® – 1 heaped tsp (15g per portion)

METHOD

**1**

Generously butter a 9" x 13" baking dish.

In a large bowl, whisk together eggs, milk, sugar, vanilla extract, cinnamon, nutmeg, and salt until well blended, but don't over-beat.

**2**

Arrange the bread slices in 2 lengthwise rows in the baking dish, slightly overlapping the slices.

**3**

Pour the egg mixture over the challah and gently press down. Cover with plastic wrap or aluminum foil and refrigerate overnight.



4

Preheat the oven to 180° C. Meanwhile, carefully flip each piece of bread, doing this will allow the bread to soak up a little more of the liquid, ensuring the tops of the bread slices are moist.

Bake for 45 minutes for a softer, more bread pudding-like texture or for 1 hour for a firmer, crisper texture.

Top with toasted hazelnuts, if desired. Let it sit for 10 minutes. Scoop out individual portions and serve with 15g of Nutella®.