

# Crème Brulee French Toast

6 egg yolks  
2 1/2 cups heavy cream  
1/2 Tbsp brown sugar  
1 Tsp vanilla extract  
1 loaf of bread  
1/2 cup butter  
1/4 cup brown sugar  
1/4 cup maple syrup  
1/4 cup honey

1. In a saucepan, add the cream and vanilla. Scald the mixture over medium - high heat.
2. Combine the eggs, brown sugar and vanilla in a medium bowl.
3. Slowly temper the eggs by adding a bit of the hot cream mixture into the eggs and whisk to incorporate. It is very important to add the mixture slowly as to not cook the eggs. Continue adding the cream until the egg mixture is about the temperature as the cream mixture. Add the remaining cream mixture. If you scrambled some of the eggs, strain the mixture.
4. Layer the bread in a casserole dish, pour egg mixture over each layer of bread. Refrigerate, covered, overnight.
5. Melt the butter and stir in the brown sugar, maple syrup and honey. Pour over the soaked bread slices. Bake at 350 degrees Fahrenheit for 30 to 35 minutes until puffed and brown. Serve immediately with fresh berries and toasted almond slivers.