



Brioche French Toast

**with Hazelnut-Cherry Crumble and
Cinnamon Whipped Cream**

French toast meets fancy granola in this elegant brunch recipe. We toast hazelnuts until golden, then stir in oats, dried cherries, and maple syrup to form the crunchy crumble topping. It goes so well with the eggy, golden brioche, and provides satisfying textural contrast to the fluffy, cinnamon-infused whipped cream. The (literal) sugar on top? An extra drizzle of maple syrup and dusting of powdered sugar.

40–50 minutes 2 servings 950 calories per serving

🌿 Ingredients

- 2 ounces heavy cream
- 2 tablespoons hazelnuts
- 2 tablespoons dried cherries
- ¼ cup oats
- 1 ounce jar maple syrup
- ¼ cup powdered sugar
- ¼ teaspoon ground cinnamon
- 6 slices brioche
- 8 ounces milk
- ½ teaspoon vanilla extract
- 6 eggs
- 4 packets unsalted butter

🔪 You'll need

- kosher salt
- 8" small nonstick pan
- 13 x 9" large baking dish (optional)
- 12" large nonstick pan

💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Chilled tools make whipping cream a lot easier. If you have a stand or hand mixer, feel free to chill just the bowl.

If an egg breaks in transit, don't worry! You only need 4 for this recipe. Discard the broken egg, give the remainder a quick rinse, and you should be good to go. Save remaining eggs for another recipe.

We add the brioche to the custard just before cooking so the bread doesn't get soggy. Wait to dip the slices until there's enough space in the pan, and cook in as many batches as needed. Note that later batches may cook more quickly since the pan's already hot.

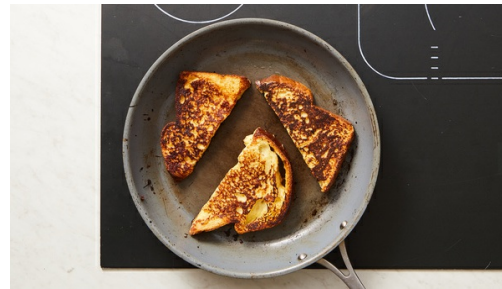
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1. Make hazelnut-cherry crumble

Place a medium bowl, whisk, and **heavy cream** in refrigerator (see recipe tip). Roughly chop **hazelnuts** and **dried cherries**. Place **hazelnuts** in a small nonstick pan over medium-high heat. Toast, stirring frequently, until light golden, 3–4 minutes. Remove pan from heat. Add **oats**, **dried cherries**, and **1 tablespoon maple syrup** (reserve remainder); stir vigorously until syrup clings to oats and nuts, 1 minute. Transfer to a plate; set aside to cool.



4. Cook French toast

Heat **2 packets butter** in a large nonstick pan over medium-high heat. When butter is foamy, working 1 at a time, dip **brioche** into custard, flipping to coat both sides (see recipe tip). Allow excess to drip off, then add to pan. Cook, working in batches and adding **remaining 2 packets butter** as needed, until golden on bottom, 2–3 minutes. Flip, reduce heat to medium, and cook until golden brown, 3–4 minutes more.



2. Make cinnamon whipped cream

Remove bowl and whisk from refrigerator. Add **heavy cream**, **half of powdered sugar**, and **half of cinnamon**; whip until thickened and soft peaks form. Chill in refrigerator until ready to serve.



5. Plate French toast

Transfer **French toast** to serving plates. Drizzle **remaining maple syrup** over French toast, dollop over **cinnamon whipped cream**, and sprinkle over **hazelnut-cherry crumble**. Dust with **remaining powdered sugar** (try placing it in a fine-mesh sieve, then gently shaking over the French toast for the perfect light dusting). Enjoy!



3. Make custard

Halve **brioche slices** on a diagonal. In a large shallow bowl or baking dish, whisk together **milk**, **vanilla**, **4 eggs** (see recipe tip), **remaining cinnamon**, **½ tablespoon maple syrup**, and **¼ teaspoon salt** to combine.

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