

## **French Toast with Spiced Apple, Sultana & Walnut Topping**

### **Serves 4**

Ideal for a lazy brunch this seasonal spiced, apple topped French toast is perfect for a lazy brunch with friends and family. Make the apple topping in advance and keep your French toast warm in a low oven to make feeding a crowd a breeze. This recipe is a clever classic to use your leftover bread.

Preparation time: 10 minutes

Cooking time: 12 minutes

### **INGREDIENTS**

1 large eating apple, diced  
50g sultanas or raisins  
1 teaspoon soft brown sugar  
1 teaspoon mixed spice  
2 large eggs  
100ml whole milk  
50ml double cream  
1 teaspoon vanilla essence  
4 thick slices of stale bread  
40g walnuts, toasted  
Butter and flavourless oil, for frying  
Icing sugar, to serve

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### **METHOD**

#### **Perfect for this is: Le Creuset Cast Iron 26cm Frying Pan**

1. First, make the apple topping. In a small pan combine the apple, sultanas, brown sugar and mixed spice with a tablespoon of water, place on the lid and cook over a gentle heat for 5 minutes until the apple has softened and caramelised. If the mixture becomes too sticky, add a little more water. Remove from the heat and cover until ready to serve.
2. In a shallow baking dish, big enough for your bread slices, gently whisk together the eggs, milk, cream and vanilla. Lay in the bread and allow to soak for 2 minutes before turning and soaking for a further 2 minutes.
3. Heat the Signature Cast Iron 26cm Frying Pan on low-medium heat without oil for a couple of minutes so that it gets hot. Then, once hot, add a knob of butter and small dash of oil and spread evenly across the surface of the pan. Lay a soaked piece of bread into the pan and fry for 3 minutes until golden. When the bread is ready to be flipped, it will release easily from the pan. Turn and fry for a further 3 minutes.
4. Place the French toast on a wire rack or lined baking tray and keep in a warmed oven whilst frying the remaining slices. Add more butter and oil to the pan if required.
5. To serve, top each slice with a spoonful of spiced apple. Roughly chop the toasted walnuts and scatter over. To finish, sprinkle with a little icing sugar.

## Cook's Notes

- Trying to avoid refined sugar? Try swapping brown sugar for a little maple syrup or honey instead.
- Use both butter and oil when frying - the oil prevents the butter from burning.

