



Sparkle Kitchen

French Toast with Berry Compote

Ingredients

½ cup heavy cream
½ cup milk
4 eggs
1 teaspoon nutmeg
1 teaspoon cinnamon
About 12 slices of bread (day old, if possible)
berry compote (recipe follows)
syrup and powdered sugar (optional, for serving)

Directions

In a shallow pie pan, whisk together the cream, milk, eggs, nutmeg and cinnamon. Dip the slices of bread in the cream mixture, allowing them to sit for at least 60 seconds to really soak in the creaminess.

Then, place each slice of toast on a griddle over medium heat, and let them cook—flipping them as necessary—until they are golden brown on both sides. Serve with berry compote (recipe follows), maple syrup, and/or a quick dusting of powdered sugar.

Berry Compote (makes 2 half-pint jars)

Ingredients

5 cups mixed berries (strawberries, blueberries, raspberries, and cherries are all good choices)
1/3 cup orange juice
2 tablespoons candied ginger, chopped

Directions

Wash, stem, and hull your berries, as necessary, then cut them into chunks as small as the smallest type of berry you are using. Toss them in a wide skillet with high sides. Add the orange juice and ginger, then bring the berry compote to a boil.

Reduce the heat slightly to bring the compote back down to a simmer, and stir at least once every few minutes. When your stirring creates a clear wake in the compote, remove it from the heat and spoon into jars. Store in the refrigerator. and use within a few weeks.