



French Brioche Toast Breakfast

Company's coming for breakfast – Toast up some gourmet French Brioche

1/3 cup dried cranberries

2/3 cup hot water

5 slices bacon

1/3 cup coarse chopped walnuts, toasted

8 (3/4 inch thick) slices Brioche bread

2/3 cup honey pecan cream cheese spread

1 large or 2 medium Honey Crisp apple, peeled, cored, thinly sliced

1-1/2 Tablespoon granulated sugar

1/2 teaspoon ground cinnamon

Garnish: Serve with maple syrup as desired

Preheat broiler in oven.

Prepare Cranberry Nut Topping:

1. In a small bowl, combine cranberries and hot water; set aside to soften. When soft, drain cranberries from liquid; set cranberry liquid aside.

2. In a small skillet, cook bacon until crisp and brown; remove to paper lined plate, cool; crumble; set bacon pieces aside. Before serving, combine bacon pieces, walnuts, and softened cranberries.

Prepare French Brioche Toast:

1. Toast Brioche bread in a toaster until crisp and golden brown. Place toasted bread slices on large parchment lined baking pan. Spread the cream cheese over the toasted bread slices.
2. Layer the thinly sliced apples, shingle style onto each bread slice. going up one side of bread and down the other. Make sure to cover the bread edges. Lightly brush the apples with the reserved cranberry liquid.
3. Mix the sugar and cinnamon; sprinkle evenly over sliced apples.
4. Broil under the broiler about 2 to 4 minutes until lightly brown and apples are tender.
5. Remove from oven; lightly brush apples again with reserved cranberry liquid. Place two bread slices on each serving dishes. Sprinkle the cranberry nut topping over the apple slices. Serve with maple syrup if desired. Yield: 8 slices
Serves 4

About the Recipe: Just imagine starting the day with fresh-from-the oven toasted Brioche bread, covered with apples, sweetened with cinnamon sugar, and topped with a combo of walnuts, bacon pieces, and soft sweet cranberries. Perfect to serve with scrambled eggs or just drizzle with some maple syrup. Oh, what a wonderful fall day!