Eggnog French Toast



Golden, fluffy and full of festive flavour, this eggnog French toast is a delicious way to bring a little Christmas magic to your breakfast table. Thick slices of buttery brioche are soaked in a rich mixture of Pace Farm eggs, creamy eggnog, warming cinnamon, nutmeg and vanilla, then pan-fried until beautifully golden. Finished with a dusting of icing sugar, juicy fresh raspberries and a generous drizzle of maple syrup, every bite offers a perfect balance of sweetness and spice. Ready in just 20 minutes, this indulgent French toast is perfect for a relaxed Christmas morning breakfast or festive weekend brunch.

Prep:	10 mins
Cooking:	10 mins
Serves:	2
Makes:	4

Ingredients

- 1 brioche bread loaf
- 2 large Pace Farm eggs
- 1½ cups eggnog
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ½ tsp vanilla extract
- Icing sugar, to serve
- Raspberries to garnish
- Maple syrup, to serve

Method

1. **Prepare the eggnog mixture.** In a large, shallow bowl, whisk together the Pace Farm eggs, eggnog, cinnamon, nutmeg and vanilla extract until smooth and well combined.
2. **Slice the brioche.** Cut the brioche loaf into thick, even slices, ensuring they are large enough to soak up the eggnog mixture without falling apart.
3. **Soak the bread.** Dip each slice of brioche into the eggnog mixture, turning to coat both sides. Allow the bread to soak briefly so it absorbs the flavours without becoming too soggy.
4. **Heat the frying pan.** Lightly butter a non-stick frying pan and place over medium heat, allowing the pan to warm before adding the bread.
5. **Cook until golden.** Place the soaked brioche slices into the frying pan and cook for 2–3 minutes on each side, or until golden brown and cooked through. Repeat with the remaining slices.

6. **Add the toppings.** Transfer the warm French toast to serving plates and dust lightly with icing sugar. Scatter fresh raspberries over the top and finish with a generous drizzle of maple syrup.
7. **Serve and enjoy.** Serve immediately while the French toast is warm and golden, with its soft, spiced centre and sweet festive toppings.