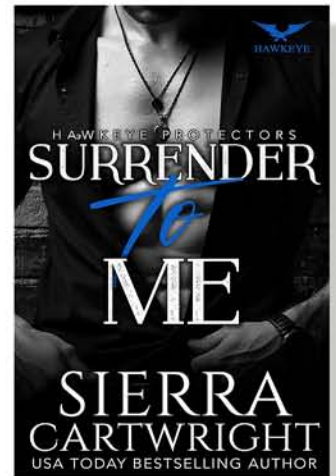




Crème Brûlée French Toast *with* Bourbon-Vanilla Drizzle

This is a recipe inspired by the book SURRENDER TO ME from the book series HAWKEYE PROTECTORS by Sierra Cartwright.



Ingredients:

For the Custard Soak

- 1 cup heavy cream
- 1 cup whole milk
- 4 large eggs
- $\frac{1}{2}$ cup granulated sugar
- 2 tsp vanilla extract (or 1 vanilla bean, scraped)
- $\frac{1}{4}$ tsp salt
- 1 tsp bourbon (optional but highly recommended)

For the Caramelized Brûlée Crust

- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ tsp cinnamon
- Pinch of salt



For the Bourbon-Vanilla Drizzle

- $\frac{1}{2}$ cup heavy cream
- 3 tbsp unsalted butter
- 3 tbsp brown sugar
- 1 tbsp bourbon
- 1 tsp vanilla extract
- Pinch of salt

Bread

- 8 thick slices brioche or challah (1-1.5 inches each)



Crème Brûlée

French Toast *with*

Bourbon-Vanilla Drizzle

Instructions:

1. Mix the Custard

In a large bowl, whisk together heavy cream, milk, eggs, sugar, vanilla, salt, and bourbon until smooth. Dip the brioche slices in the custard, letting each piece soak for 20–30 seconds per side. Set aside to absorb.

2. Make the Brûlée Sugar

In a small bowl, combine granulated sugar, brown sugar, cinnamon, and salt. Sprinkle generously over both sides of each soaked slice.

3. Cook the French Toast

Heat a nonstick skillet or griddle over medium heat and melt 1–2 tsp butter. Cook the coated slices for 3–4 minutes per side, until deeply golden and caramelized. The sugar will sizzle, melt, and form an almost glassy brûlée crust.

4. Make the Bourbon-Vanilla Drizzle

In a saucepan over medium heat, combine cream, butter, brown sugar, bourbon, vanilla, and salt. Whisk until smooth and slightly thickened, 4–6 minutes. Remove from heat—it'll thicken as it cools.

5. Serve

Stack your brûléed French toast. Drizzle (or drench—zero judgment) with the bourbon-vanilla sauce. Top with a dusting of powdered sugar or fresh berries.

Savor the scrumptiousness!

