

# Caramelized French Toast with Cinnamon and Berries

[https://www.bonappetit.com/recipe/caramelized-french-toast-with-cinnamon-and-berries?epik=dj0yJnU9T0QzZFZZVlg5Tkh6VXE2TkpSREUtcIU2OTk4NjB1Ulcmbj1hSUd0UjhXd1kyM2V0YIII\\_SDFmSmxRJm09MyZ0PUFBQUFBRjRLdXpR](https://www.bonappetit.com/recipe/caramelized-french-toast-with-cinnamon-and-berries?epik=dj0yJnU9T0QzZFZZVlg5Tkh6VXE2TkpSREUtcIU2OTk4NjB1Ulcmbj1hSUd0UjhXd1kyM2V0YIII_SDFmSmxRJm09MyZ0PUFBQUFBRjRLdXpR)

- 7 tablespoons unsalted butter, room temperature
- 6 tablespoons (packed) golden brown sugar
- 1 1/2 cups whole milk
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 8 1-inch-thick slices French bread
- Powdered sugar
- Fresh blueberries and raspberries
- Pure maple syrup

Mix butter and brown sugar in small bowl to blend. Whisk milk, eggs, vanilla, and spices in large bowl to blend.

Melt 2 tablespoons brown sugar-butter mixture in each of 2 large nonstick skillets over medium-high heat.

Dip bread slices 1 at a time in egg mixture to coat. Add 4 slices to each skillet. Cook until bottoms are deep brown, 3 to 4 minutes.

Spread remaining butter mixture over bread in skillets. Turn slices over. Cook until bottoms are deep brown, 3 to 4 minutes.

Divide French toast among 4 plates. Sift powdered sugar over. Top with blueberries and raspberries; drizzle with maple syrup.