Irish Cream French Toast

4 ea. Cage free eggs

½. Cup Baileys Irish Cream

2 Cups Half and Half

½. Tsp Fresh Grated Nutmeg

½. Cup Powdered Sugar

1 Loaf High Quality Thick Sliced Brioche (we use Macrina Bakery)

1. Preheat an iron skillet over medium-low heat.
2. In a medium-sized bowl, whisk the eggs until they are well-blended.
3. Add the Irish cream, Powdered Sugar and half-and-half and whisk together.
4. Soak the slices of bread in the egg mixture; turn the slices to ensure that they are well-coated.
5. Place 2 tablespoons of butter in skillet and allow to melt.
6. Place soaked slices of bread in pan and cook until golden on each side.
7. Continue to repeat process until all of the egg mixture has been used.
8. Serve!Cover in powdered sugar and warm maple syrup and your favorite toppings (our favorite toppings: Cinnamon Whipped Cream, Super-secret Victrola Coffee Syrup, Seattle Style KuKuRuZa Pop Corn)
9. Devour French Toast and slip in to sugar coma ☺