

# Passover Baked French Toast

Recipe By Victoria Dwek



**Cooking and Prep:**  8  
h 45 m

**Serves:**  6

**Contains:** 

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Vegetarian, Pescetarian,

Gluten Free

**Source:** Whisk by Ami

Magazine

## Ingredients (6)

### Main ingredients

- 24 Passover (gluten-free) ladyfingers
- 6 eggs
- 1 and 1/2 cups whole milk
- 3 tablespoons sugar

1 teaspoon cinnamon

1 teaspoon Gefen Vanilla Extract/sugar

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## Start Cooking

### Prepare the French Toast

1. Line up ladyfingers in 9x13-inch baking pan.
2. In a medium bowl, whisk together eggs, milk, sugar, cinnamon, and vanilla until thoroughly combined. Pour over ladyfingers. Cover with foil and refrigerate overnight.
3. Preheat oven to 350 degrees Fahrenheit. Bake for 40 minutes, until all of the egg mixture is absorbed and ladyfingers are puffy and golden. Optionally, you can dust with confectioners' sugar and enjoy with pancake or simple sugar syrup.

#### Tip:

For another breakfast idea, use Krumbs in place of the matzah or matzah meal in your matzah brei recipe to make a non-gebrokts pancake!