



Garden Fresh Farm Recipes

Egg Nog French Toast with Brioche

This decadent twist on classic French toast features rich, buttery brioche soaked in creamy Costco egg nog, warm cinnamon, and vanilla. Cooked to golden perfection, each slice is crisp on the outside and custardy on the inside—full of festive holiday flavor. Perfect for a cozy breakfast or brunch, especially with a drizzle of maple syrup and a sprinkle of powdered sugar.

Ingredients:

4 thick slices brioche bread (preferably a day old)
1 cup Costco egg nog
2 large eggs
1 tsp ground cinnamon
1/2 tsp vanilla extract (optional)
Butter or oil, for the pan

Optional toppings:

Maple syrup
Powdered sugar
Whipped cream
Fresh berries or a sprinkle of nutmeg



Directions:

In a shallow bowl or baking dish, whisk together the egg nog, eggs, cinnamon, and vanilla (if using) until well combined.

Dip each slice of brioche into the mixture, letting it soak for about 20–30 seconds per side, depending on how thick and absorbent the bread is.

Heat a skillet or griddle over medium heat and melt a bit of butter. Cook each slice for 2–3 minutes per side, or until golden brown and slightly crisp on the outside.

Stack it up and top with your favorites—maple syrup, a dusting of powdered sugar, or a dollop of whipped cream and a sprinkle of cinnamon or nutmeg.

Note: You can keep finished slices warm in a 200°F oven while you cook the rest.