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food52 

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French Toast with Pear-Cranberry Compote



Average Customer Rat

★★★★☆ 3.3 ou

In our variation on that br frittata pan. A compote of accompaniment.

Ingredients:

- For the pear-cranberry**
- 1/2 cup dried sweetened
 - 2 Tbs. unsalted butter
 - 4 Bartlett pears, about 1 :
 - 1 tsp. vanilla extract
 - 3 Tbs. firmly packed light
 - 1/4 tsp. ground cinnamor
- 5 slices day-old brioche, ,
- 4 eggs
 - 1 1/3 cups milk
 - 1 1/2 tsp. vanilla extract
 - 3 Tbs. sugar
 - 3/4 tsp. ground cinnamor
 - Pinch of salt
 - 1 Tbs. plus 1 tsp. unsalte
 - Confectioners' sugar for c
 - Sweetened whipped crea

Related Tips

- [All About Cranberries](#)
- [All About Pears](#)

Related Items



Calphalon Unison Slide Nonstick Frittata Pans
Sugg. Price: \$200.00 – \$250.00
Our Price: \$99.95 – \$129.95
★★★★★ (145)



Williams-Sonoma Saigon Cinnamon
\$5.95
★★★★★ (2)







Nielsen-Massey Vanilla Extract,

Directions:


To make the compote, in

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8oz
\$19.00
 ★★★★★ (109)



Mini Cream Whipper
\$55.00
 ★★★★★ (4)



Melamine Bowls, Set of 4, Citron Yellow
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Kuhn Rikon Bread Knife
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 ★★★★★ (4)



Acacia Cutting Board
\$60.00
 ★★★★★☆ (13)



Mesh Sugar Shaker
\$19.95
 ★★★★★☆ (20)

boil. Add the cranberries

Meanwhile, in the deep h butter. When the foam su layer. Cook, without movi the slices over and cook Transfer to a bowl. Melt 1 remaining pear slices.

Return all the pears to th liquid. Add the vanilla anc sugar and cinnamon. Ge Transfer the compote to :

Cut each brioche slice int ones). In a bowl, whisk tc

In the deep half of the frit shallow half of the pan ov the butter evenly. Arrange cover the entire surface; slices of pizza (you may l underneath, 4 to 6 minute

Starting at the center, slo just to the edge, so all the shallow pan upside down shallow pan. Cook until g

Gently slide the French tc wedges and dust with coi whipped cream and serve

Williams-Sonoma Kitcher

Summary of Customer Ratings & Reviews

Customer Reviews ★★★★★ 3.3 out of 5

3 reviews (2 out of 3 customers would recommend this recipe.)

★★☆☆☆ 2 out of 5

Too much egg mixture

It was a soggy mess. The compote

toast part.

Lumina

Orlando, FL
December 12, 2010

Would You Recommend? No

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★★★★☆ 4 out of 5

gmkathy2

metro Atlanta
December 11, 2010

Would You Recommend? Yes

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Delicious and easy French toas

Made this this morning but not the c
around a pan making French toast ;
Maybe a little too "eggy" or "wet" ev
make it again though, maybe cut the
think there are lots of variations on f

My Recommendations



Calphalon Unison Slide
Nonstick Frittata Pans

★★★★★ (145)

★★★★☆ 4 out of 5

EatDrinkBeMerry

Chapel Hill, NC
November 28, 2010

Would You Recommend? Yes

5 of 5 found this review helpful.
I found this review: [Helpful](#) | [Not Helpful](#)

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Fabulously Festive Fare

The Pear-cranberry compote was q
presentation was marvelous for the
plate with the snowy backdrop of th
Very Festive! OH - and it got rave re

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