WILLIAMS-SONOMA Registry↓ Recipes↓ Gifts↓ Wine Club New Christmas Special Offers Sale Enter keyv Cookware Cooks' Tools Cutlery Electrics Bakeware Food Glassware & Bar Tabletop

Recipes

RECIPE IDEAS Spice Recipes Art of the Cocktail Tips & Techniques Technique Classes Entertaining Ideas wsKids Recipes Catalog Recipes Recipe Box Recipe Search

RECIPES BY COURSE

Appetizers Beverages Breads Breakfast Desserts Main Courses Salads Side Dishes Soups



View winning recipes and vote for this week's winner in the food52 Recipe Contest.>

French Toast with Pear-Cranberry Compote



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



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

Nielsen-Massey Vanilla Extract,



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

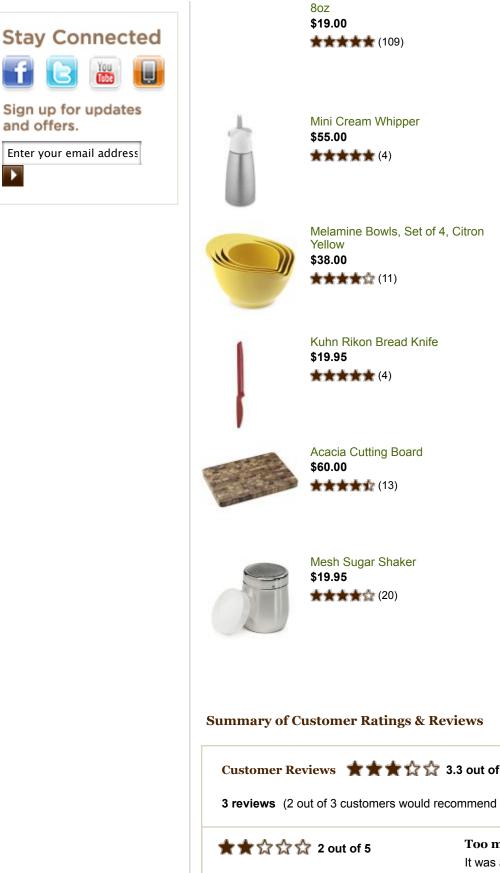
Pinch of salt

- 1 Tbs. plus 1 tsp. unsalte
- Confectioners' sugar for (

Sweetened whipped crea

Directions: To make the compote, in and offers.

Þ



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 the liquid. Add the vanilla and sugar and cinnamon. Gei Transfer the compote to a

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 I 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

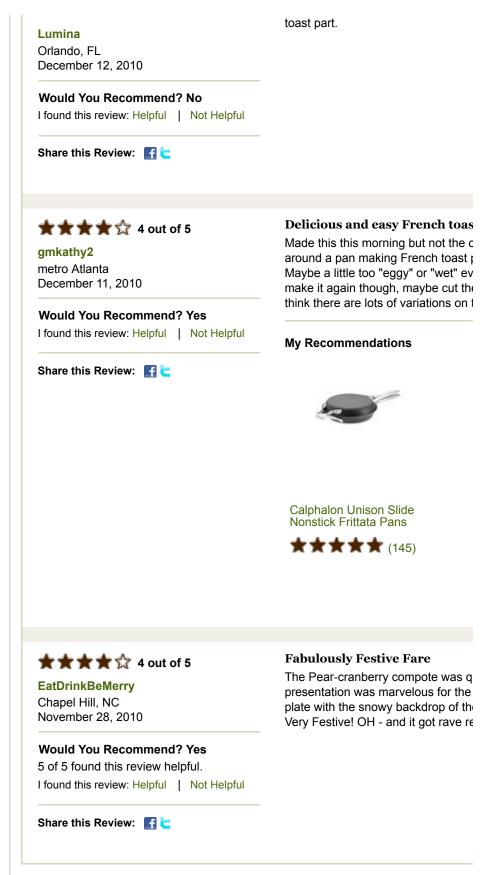
Gently slide the French to wedges and dust with col whipped cream and serve

Williams-Sonoma Kitcher

Customer Reviews 🔺 🛊 🛊 🏠 🏠 3.3 out of 5

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

Too much egg mixture It was a soggy mess. The compote



Back to Top

Need Assistance?

Contact Us Store Locator Store Events Track Your Order Shipping Information Return Policy Catalog Request Find Recipes

Shop
Catalog Quick Shop
Gift Cards
Gifts
Cookware
Cooks' Tools
Cutlery
Electrics
Bakeware
Food

Glassware & Bar Tabletop Décor & Furnishings Homekeeping Outdoor New Special Values Sale Wine Club

Our Company

About Us Chuck Williams Williams-Sonoma Inc. Careers Site Map Terms & Conditions/Pri Business Sales Cooks' Network Wedding & Gift Registr



Visit wshome.com for your furniture, bedding, bath, enter

From Our Family of Brands

Williams-Sonoma: Cookware Cast Iron Cookware All Clad Kitchen Utensils Peppermint Bark
Williams-Sonoma Home: Bath Rugs Luxury Sheets Dining Table Chairs Bed Headboards Cashmere Blanket
Pottery Barn: Christmas Stockings Bath Towels Sectionals Bed Skirts Holiday Decorations
Pottery Barn Kids: Baby Furniture Kids Bedding Bassinets Changing Tables Kids Christmas Stockings
PBteen: Teen Bedding Wall Decals Bean Bag Chairs Desk Chairs Boys Bedding
West Elm: Modern Furniture Contemporary Furniture Wall Shelves Christmas Tree Ornaments Room Decor

For questions or assistance, call 24 hours a day! 877.812.6235

© 2010 Williams-Sonoma Inc. All Rights Reserved