

Drunken Maple Bacon French Toast Skillet: A Boozy Breakfast Delight

Bring a touch of indulgence to your mornings with this



TIME
2-3 min

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INGREDIENTS

4 slices thick bread (like brioche or challah) ?

1/2 cup maple syrup ?

1/4 cup bourbon ?

1/2 cup heavy cream ?

4 slices bacon, cooked ?

2 eggs ?

Powdered sugar for dusting

Instructions:

Prepare the Custard Mixture:In a bowl, whisk together the eggs, maple syrup, bourbon, and heavy cream until well combined.

Dip the Bread:Dip each slice of bread into the custard mixture, ensuring both sides are well-soaked without becoming overly soggy.

Cook the French Toast:Heat a skillet over medium heat. Melt a little butter or oil in the skillet, then cook each slice of bread until golden brown on both sides, about 2-3 minutes per side.

Prepare the Bacon:Fry the bacon in a separate skillet until crispy. Let it cool slightly, then crumble it into bite-sized pieces.

Assemble the Dish:Plate the French toast, drizzle with extra maple syrup, and generously sprinkle the crumbled bacon over the top.

Garnish and Serve:Dust with powdered sugar for a finishing touch. Serve warm and enjoy the perfect balance of sweet, savory, and boozy flavors!

Tips for the Best French Toast:

Bourbon Substitution: If you prefer a non-alcoholic version, substitute the bourbon with a splash of vanilla extract.

Toppings Galore: Add a dollop of whipped cream, fresh berries, or chopped nuts for extra decadence.

Perfect Bread Choice: Use day-old bread to prevent it from becoming too soft during cooking.

Bacon Variations: Try candied bacon for a sweeter, caramelized flavor profile.

Why This Recipe Stands Out:

DIRECTIONS

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9. Perfect : Bread Choice: Use day-old bread to prevent it from becoming too soft during cooking.
10. Bacon : Variations: Try candied bacon for a sweeter, caramelized flavor profile.
11. Why This Recipe Stands Out: This Drunken Maple Bacon French Toast Skillet is more than breakfast—it's an experience. The combination of textures and flavors is

indulgent and satisfying, perfect for lazy weekend mornings or brunch gatherings. Let me know if this becomes your new go-to breakfast, and don't forget to explore more creative recipes on I Wuv Cooking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/drunken-maple-bacon-french-toast-skillet-a-boozy-breakfast-delight/>