Baked Cinnamon Crème Brûlée French Toast with Raspberry Preserves

1/4 cup maple syrup

1/2 cup brown sugar

6 Tablespoons butter, melted

8 large eggs, beaten

2 1/2 cups whole milk

3 tablespoons Grand Marnier or orange liqueur

1 Tablespoon vanilla extract

1 teaspoon cinnamon

1/4 teaspoon ground nutmeg

1/2 teaspoon kosher salt

1 loaf challah bread, sliced into thick slices

2 Tablespoons granulated sugar

10 ounces raspberry preserves

whipped cream, for serving

Mix together syrup, brown sugar and butter.

Spread into the bottom of a greased 9x13" baking dish.

Whisk together eggs, milk, Grand Marnier, vanilla, cinnamon, nutmeg and salt.

Submerge each piece of bread into the egg mixture for at least 1 minute.

Arrange the bread in the dish overlapping and stacking slices upright.

Pour the remaining egg mixture over the bread slices.

Cover and refrigerate overnight.

Sprinkle the top of the french toast with sugar and bake 45-50 minutes at 375.

Combine the raspberry preserves and 1/2 cup water.

Bring to a boil and reduce heat, simmer 5 minutes until warm.

Serve french toast with raspberry sauce and whipped cream.