

RASPBERRY, WHITE CHOCOLATE & PECAN BRIOCHE BAKE



This decadent brioche bake is so delicious, and the perfect weekend brunch for friends and family! Dust with icing sugar and add a dollop of Greek yoghurt, if you like. Yum!

Prep: 5–10 minutes | **Serves:** 4–6

8 butter brioche rolls
(approx. 280g)

1 cup (130g) frozen or
fresh raspberries

120g white chocolate,
cut into rough chunks

½ cup (50g) pecans,
roughly chopped

4 eggs

½ cup (120ml) double
cream

1 cup (240ml) whole milk

¼ cup (60ml) maple syrup

1 tsp vanilla extract



IF MAKING AHEAD TO FREEZE

- 1 Tear the brioche rolls into pieces and put them into a large labelled freezer bag along with the raspberries, the chunks of white chocolate and the chopped pecans.
- 2 Put the eggs, double cream, milk, maple syrup and vanilla extract into a mixing jug. Whisk together with a fork, then pour into the freezer bag. Give everything a good mix and freeze flat.



OVEN

Remove from the freezer and leave to fully defrost. Preheat the oven to 180°C. Pour everything into a lightly greased, medium-sized ovenproof dish and place in the oven for 30–40 minutes, until golden.



AIR FRYER

Remove from the freezer and leave to fully defrost. Preheat the air fryer to 180°C. Pour the mix into a lightly greased air fryer-safe dish and cook for 10 minutes, then remove and cover well with tin foil. Return to the air fryer for another 10–12 minutes, until golden.



IF COOKING NOW

- 1 Put the eggs, double cream, milk, maple syrup and vanilla extract into a mixing bowl and whisk with a fork.
- 2 Tear the brioche rolls into pieces and add to the mixing bowl along with the raspberries, the chunks of white chocolate and the chopped pecans.
- 3 Mix and leave to sit for 20 minutes.



OVEN

Preheat the oven to 180°C. Pour the mix into a lightly greased ovenproof dish and place in the oven for 30–40 minutes, until golden.



AIR FRYER

Preheat the air fryer to 180°C. Pour the mix into a lightly greased air fryer-safe dish and cook for 10 minutes, then remove and cover well with tin foil. Return to the air fryer for another 10–12 minutes, until golden.

