Making the Most of IAP

From NAOMI CARTON
Associate Dean for Graduate Residential Life

Welcome to the January edition of Tim’s Kitchen. During IAP you will have many opportunities to explore different classes and take some time to relax. We will have a variety of classes throughout IAP so stop in and learn to make a culinary creation. To register for a cooking class, or to learn more information, email TimsKitchen@mit.edu.

Happy Reading!
Naomi

Recipe: Overnight French Toast

FRENCH TOAST
12 slices bread (try thick bread or brioche, cut into pieces
1 (8-ounce) package cream cheese, cut into cubes
1 cup blueberries (fresh or frozen)
12 large eggs
1/4 cup maple syrup
2 cups cream
1 to 1-1/2 teaspoon vanilla

SYRUP
• 1 cup sugar
• 1 cup water
• 2 tablespoons cornstarch
• 1 cup blueberries (fresh or frozen)
• 1 tablespoon butter

DIRECTIONS
1. Arrange ½ of the bread cubes in a greased 9 x 13 pan.
2. Sprinkle cream cheese cubes and blueberries evenly over the bread cubes.
3. Top and evenly sprinkle with remaining bread cubes.
4. Mix together eggs, syrup, milk and vanilla in a large bowl.
5. Pour over bread cubes. Press the bread cubes slightly down to absorb the milk/egg mixture. Cover pan with foil. Let chill in refrigerator overnight.
6. Bake covered with foil at 350 degrees for 30 minutes. Remove the foil and bake for another 30 minutes or until fluffy and golden. Top with blueberry syrup.

IAP Meal Plans
Baker House Dining is open for IAP! To learn more about dining plans, visit https://studentlife.mit.edu/dining/residential-dining/iap-meal-plans

ARM
(Accessing Resources at MIT) Coalition

Visit studentlife.mit.edu/arm to learn about the resources MIT offers to make life as a student more affordable.

Worried about food during IAP?
Every Monday in January, free hot delicious meals will be provided from 5-6 PM in the W11 Dining Room.