

From Real Estate to Recipes!
JANUARY FEATURE RECIPE

Baked French Toast Casserole With Maple Syrup
Tina's favorite Paula Dean Breakfast !

Ingredients:

1 loaf French Bread (13-16 ounces)
8 large eggs
2 cups half-and-half
1 Cup Milk
2 TBS granulated Sugar
1 tsp vanilla extract
¼ tsp ground cinnamon
¼ tsp ground nutmeg
Dash salt

Praline Topping:

(combine all ingredients in bowl & blend well)

½ pound (2 sticks butter)
1 cup packed light brown sugar
1 cup chopped pecans
2 TBS light corn syrup
½ tsp ground cinnamon

Directions:

Slice French bread into 20 slices (1" each) Arrange slices in generously buttered 9x13 flat baking dish in 2 rows, overlapping slices. In large bowl, combine eggs, half & half, milk, sugar, vanilla, cinnamon, nutmeg & salt, beat or whisk until blended but not too bubbly. Pour mixture over bread, making sure all slices are covered evenly. Cover with foil & refrigerate overnight.

Next day:

Preheat oven to 350°. Spread Praline topping evenly over bread & bake for 40 minutes, until puffy and golden brown. Serve with maple syrup.

