

Baked French toast with a praline topping

French Toast

Ingredients:

1 loaf thick sliced French bread
8 large eggs
2 cup half and half
1 cup milk
2 tsp sugar
1 tsp vanilla
1/4 tsp cinnamon
1/4 tsp nutmeg
Dash of salt

Praline topping

Ingredients:

1 cup butter
1 cup sugar
1 cup pecans
2 tbsp light corn syrup
1/2 tsp cinnamon
1/2 tsp nutmeg

Directions:

1. Arrange bread in a 9 x 13 baking dish in two layers.
2. In a large bowl, combine additional ingredients.
3. Pour over bread, cover and refrigerate overnight
4. The next morning preheat oven to 350 degrees. Combine praline-topping ingredients in a medium bowl. Spread over the bread. Bake for about 40-50 minutes
5. Serve with maple syrup