



French Toast Casserole

Ingredients:

1 loaf French bread (13 to 16 oz.)
8 large eggs
2 C half and half
1 C milk
2 Tbsp. granulated sugar
1 tsp. vanilla extract
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Praline Topping (mixed):

1/2 pound (2 sticks) butter – softened
1 cup packed light brown sugar
1 cup chopped pecans
2 tablespoons light corn syrup
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions:

Slice French bread into 20 slices, 1-inch each. (Stale is ok). Arrange slices in 9 x 13-inch glass baking dish sprayed with a non-stick spray, in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with plastic wrap, press down to help absorb liquid, and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

Modified from Paula Deen

"Life is an Adventure, Drink Wine!"

2525 Mitchell Ranch Way ~ Paso Robles, CA 93446 t.805.239.8555 ~ f.805.239.2525 www.mitchella.com