

# French Toast

Yield: 12 Servings

*From the Kitchen of: Dottie Kearney*

1 Loaf French Bread, (13 To 16 Oz)

Praline Topping

8 Eggs

2 Sticks Butter

2 Cups Half & Half

1 Cup Brown Sugar, Packed

1 Cup Milk

1 Cup Pecans, Chopped

2 Tablespoon Sugar

2 Tablespoon Light Corn Syrup

1 Teaspoon Cinnamon

1/2 Teaspoon Cinnamon

1/4 Tablespoon Nutmeg

1/2 Teaspoon Nutmeg

Dash Salt

Slice French bread into 1 inch thick slices. Spray 9 x 13 flat baking dish with non-stick cooking oil. Arrange slices in 2 rows, overlapping the slices. In a large bowl, combine eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the mixture. Spoon some of the mixture between the slices. Cover with foil and refrigerate overnight. The next day preheat oven to 350 degrees.

Spread praline topping (see above) evenly over the bread and bake uncovered for 40 minutes, until puffed and lightly golden. Serve as is or with maple syrup.