

Baked French Toast Casserole with Maple Syrup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	loaf	french bread
8	large	eggs
2	cups	half and half
1	cup	milk
2	tablespoons	granulated sugar
1	teaspoon	vanilla extract
1/4	teaspoon	ground cinnamon
1/4	teaspoon	ground nutmeg
1	dash	salt
		maple syrup
		praline topping
1/2	pound	butter
1	cup	light brown sugar - packed
1	cup	pecan - chopped
2	tablespoons	light corn syrup
1/2	teaspoon	ground cinnamon
1/2	teaspoon	ground nutmeg

Combine all praline ingredients in a bowl and blend well.

Slice french bread into 20 slices, 1 inch each. Arrange slices in a generously buttered 9x13 inch flat baking dish 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 until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly. Spoon some of mixture between slices. Cover with foil and refrigerate overnight.

Preheat oven to 350.

Spread praline topping evenly over bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.