

Caramel French Toast Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
4 large eggs
1 cup half and half
1/2 teaspoon vanilla
Dash salt
1/2 loaf French bread sliced 1 1/4-inch-thick
4 tablespoons butter
2/3 cup packed brown sugar
1/4 cup whipping (heavy) cream
2 teaspoons light corn syrup
1/2 cup chopped pecans

Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a bowl, whisk together eggs, half and half, vanilla and salt. Place bread slices into egg mixture.
3. In a small saucepan, melt butter over medium heat. Stir in brown sugar, heavy cream, and corn syrup. Cook over medium heat, stirring constantly, until smooth. DO NOT BOIL.
4. Spread topping in baking dish. Evenly sprinkle with chopped pecans.
5. Arrange soaked bread over topping in dish. Pour any remaining liquid over bread.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking for 30 minutes longer or until bubbly and toast is golden brown.
11. Remove from casserole with a spatula and turn over onto serving plate with caramel on top.



Recipe was modified from original source: Tablespoon.com

<http://www.sixsistersstuff.com/2011/10/overnight-baked-caramel-french-toast.html>

Caramel French Toast Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
2 large eggs
1/2 cup half and half
1/4 teaspoon vanilla
Dash salt
1/4 loaf French bread sliced 1 1/4-inch-thick
2 tablespoons butter
1/3 cup packed brown sugar
2 Tablespoons whipping (heavy) cream
1 teaspoon light corn syrup
1/4 cup chopped pecans



Procedure:

1. Spray a 7x7 square or 2.5 quart oval baking dish with cooking spray.
2. In a bowl, whisk together eggs, half and half, vanilla and salt. Place bread slices into egg mixture.
3. In a small saucepan, melt butter over medium heat. Stir in brown sugar, heavy cream, and corn syrup. Cook over medium heat, stirring constantly, until smooth. DO NOT BOIL.
4. Spread topping in baking dish. Evenly sprinkle with chopped pecans.
5. Arrange soaked bread over topping in dish. Pour any remaining liquid over bread.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking for 30 minutes longer or until bubbly and toast is golden brown.
11. Remove from casserole with a spatula and turn over onto serving plate with caramel on top.

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