

Caramel Pecan Casserole

Serves 6 to 8

Ingredients:

- Olive-oil cooking spray
- 4 plain donuts, broken up into bite sized pieces
- 4 large eggs
- 1 cup half and half
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 6 Tablespoons butter
- 1 cup brown sugar
- 6 Tablespoons heavy cream
- 1 Tablespoon corn syrup
- 1/2 cup pecans, chopped

Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Arrange donut pieces to cover the bottom of the baking dish.
3. In a medium bowl, whisk together eggs, half and half, vanilla and salt. Pour evenly over donuts.
4. In a small saucepan, melt butter over medium heat. Stir in brown sugar, heavy cream, and corn syrup. Combine over medium heat, stirring constantly, until smooth. DO NOT BOIL. Let cool a few minutes before pouring over the donut mixture. Sprinkle pecans on top.
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.

Recipe was modified from original source: Simply Stacie

<http://www.simplystacie.net/2015/10/caramel-pecan-breakfast-casserole/>



Caramel Pecan
Breakfast Casserole

Caramel Pecan Casserole

Serves 3 to 5

Ingredients:

- Olive-oil cooking spray
- 2 plain donuts, broken up into bite sized pieces
- 2 large eggs
- 1/2 cup half and half
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt
- 3 Tablespoons butter
- 1/2 cup brown sugar
- 3 Tablespoons heavy cream
- 1/2 Tablespoon corn syrup
- 1/4 cup pecans, chopped

Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Arrange donut pieces to cover the bottom of the baking dish.
3. In a medium bowl, whisk together eggs, half and half, vanilla and salt. Pour evenly over donuts.
4. In a small saucepan, melt butter over medium heat. Stir in brown sugar, heavy cream, and corn syrup. Combine over medium heat, stirring constantly, until smooth. DO NOT BOIL. Let cool a few minutes before pouring over the donut mixture. Sprinkle pecans on top.
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.

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