

Eggnog French Toast Casserole

Serves 6 to 8

Ingredients:

- Olive-oil cooking spray
- 1/4 cup butter
- 1/2 cup packed brown sugar
- 1 Tablespoon maple syrup
- 1/2 loaf day-old French bread cubed (1-inch)
- 1 teaspoon ground Cinnamon
- 1 teaspoon ground Nutmeg
- 4 large eggs
- 1 cup half and half
- 1 teaspoon vanilla
- 1 shot rum or bourbon (if so desired)

Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a medium saucepan, melt butter over medium heat. Stir in brown sugar and maple syrup. Cook over medium heat, stirring constantly, until smooth. **DO NOT BOIL.**
3. Remove from heat and pour into prepared baking dish.
4. Arrange the bread cubes over the brown sugar mixture. Sprinkle bread cubes with cinnamon and nutmeg, to taste.
5. In a large bowl, whisk the eggs, half and half, vanilla, and booze. Evenly pour this custard mixture over the bread cubes. Press down lightly on the bread to make sure it absorbs the liquid.
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 about 30 minutes or until slightly puffed and golden brown.

Recipe was modified from original source: Five Heart Home

<http://www.fivehearthome.com/2013/12/09/overnight-eggnog-french-toast-casserole/>



Eggnog French Toast Casserole

Serves 3 to 5

Ingredients:

- Olive-oil cooking spray
- 2 Tablespoons butter
- 1/4 cup packed brown sugar
- 1/2 Tablespoon maple syrup
- 1/4 loaf day-old French bread cubed (1-inch)
- 1/2 teaspoon ground Cinnamon
- 1/2 teaspoon ground Nutmeg
- 2 large eggs
- 1/2 cup half and half
- 1/2 teaspoon vanilla
- 1/2 shot rum or bourbon (if so desired)

Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. In a medium saucepan, melt butter over medium heat. Stir in brown sugar and maple syrup. Cook over medium heat, stirring constantly, until smooth. **DO NOT BOIL.**
3. Remove from heat and pour into prepared baking dish.
4. Arrange the bread cubes over the brown sugar mixture. Sprinkle bread cubes with cinnamon and nutmeg, to taste.
5. In a large bowl, whisk the eggs, half and half, vanilla, and booze. Evenly pour this custard mixture over the bread cubes. Press down lightly on the bread to make sure it absorbs the liquid.
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 about 30 minutes or until slightly puffed and golden brown.

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