

Peaches and Cream French Toast Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
1/2 loaf French bread
2 cans sliced peaches, drained
4 eggs
1 cup half and half
1/4 cup sugar
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla
1/2 teaspoon kosher salt
1/2 cup brown sugar
1/2 cup chopped pecans
1/2 teaspoon cinnamon
1/2 cup melted butter



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Slice the bread into 1" thick slices, and then cut each piece of bread into quarters. Fit the chunks of bread into the baking dish, you want to pack them in fairly tightly next to each other, a couple layers deep.
3. Layer the peaches on top of the chunks of bread.
4. In a medium bowl, whisk together eggs half and half, sugar, 1 teaspoon cinnamon, nutmeg, vanilla, and salt. Carefully pour the cream mixture over the bread and peaches in the baking dish.
5. Stir together brown sugar, pecans, 1/2 teaspoon cinnamon, and melted butter, and drizzle over the top of the peaches.
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: Barefoot in the Kitchen

<http://barefeetinthekitchen.com/peach-french-toast-casserole-recipe/#more>

Peaches and Cream French Toast Casserole

Serves 3 to 5

Ingredients:

Olive-oil cooking spray
1/4 loaf French bread
1 can sliced peaches, drained
2 eggs
1/2 cup half and half
2 Tablespoons sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon vanilla
1/4 teaspoon kosher salt
1/4 cup brown sugar
1/4 cup chopped pecans
1/4 teaspoon cinnamon
1/4 cup melted butter



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Slice the bread into 1" thick slices, and then cut each piece of bread into quarters. Fit the chunks of bread into the baking dish, you want to pack them in fairly tightly next to each other, a couple layers deep.
3. Layer the peaches on top of the chunks of bread.
4. In a medium bowl, whisk together eggs half and half, sugar, 1/2 teaspoon cinnamon, nutmeg, vanilla, and salt. Carefully pour the cream mixture over the bread and peaches in the baking dish.
5. Stir together brown sugar, pecans, 1/4 teaspoon cinnamon, and melted butter, and drizzle over the top of the peaches.
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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