

Baked French Toast Casserole

1 loaf French bread, sliced 1" thick

8 large eggs

2 c half & half

1 c milk

2 T sugar

Dash of salt

¼ tsp. cinnamon

1 tsp. vanilla extract

¼ tsp nutmeg

Praline topping:

1 stick butter

1 c packed brown sugar

½ tsp cinnamon

½ tsp nutmeg

1 c chopped pecans (optional)

Make the night before. Combine Praline ingredients (butter, brown sugar, cinnamon, nutmeg, and pecans) and blend well. Butter a 9x13 pan. Arrange bread in 2 rows, overlapping.

Combine eggs, half & half, milk, sugar, salt, cinnamon, & vanilla extract. Beat until blended, not bubbly. Pour over bread evenly. Cover and refrigerate overnight. Next day, preheat oven to 350°. Spread praline topping evenly. Bake for 40 minutes until puffy and lightly golden. Serve with syrup or blueberry compote.