

OVERNIGHT PRALINE FRENCH TOAST

I love to wake up over the holidays and know that a wonderful breakfast is just an hour away, so overnight French toast is always a favorite! This decadent version is a winner. ~ Anna

Ingredients

16 oz. French bread loaf

1 cup light brown sugar packed

⅓ cup salted butter melted

2 tablespoons Maine maple syrup

¾ cup chopped pecans

4 large eggs, lightly beaten

1 cup milk

2 tablespoons sugar

1 teaspoon ground cinnamon (I love Penzey's Vietnamese Cinnamon!)

1 teaspoon vanilla extract

Directions

Spray a 9×13-inch baking dish lightly with nonstick cooking spray.

Cut French bread into 10 slices. Each slice should be about 1-inch thick.



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In a bowl, combine brown sugar, melted butter and Maine maple syrup. Spread this mixture into the bottom of the baking dish.

Sprinkle chopped pecans on top of the brown sugar mixture.

Arrange bread slices on top of pecan layer. It's important that your pieces of bread lay as flat as possible and do not overlap.

Next, whisk together eggs, milk, sugar, cinnamon and vanilla, until well combined. Pour the egg mixture evenly over bread layer.

Next, cover with a layer of aluminum foil. Then pop it in the fridge overnight.

In the morning, preheat the oven to 350° F. Then bake the French toast for 35-40 minutes.

For crispier French toast, bake it uncovered the entire time. For softer French toast, bake it covered the entire baking time.

To serve, scoop up the slices, flipping them over so the praline side is on top.