

Praline French Toast Casserol

Makes 8 servings

Ingredients

Large Eggs	8 each
Half & Half	1 ½ cups
Maple Syrup	1/3 cup
Light Brown Sugar	1/3 cup
Thick Soft Bread	12 slices
Butter	1 stick
Light Brown Sugar	½ cup
Maple Syrup	2/3 cup
Chopped Pecans	2 cups

Method of Preparation

1. Gather all ingredients and equipment
2. Generously butter a 13 x 9 inch casserole pan
3. Mix the eggs, half & half, maple syrup, and light brown sugar in a large bowl
4. Place the bread slices in the prepared casserole dish and cover with the egg mixture
5. Cover with plastic wrap and let soak overnight in the refrigerator
6. Make the tipping: melt the butter in a saucepan
7. Add the light brown sugar and maple syrup and cook for 1 to 2 minutes
8. Stir in the pecans
9. Pour the mixture over the bread and bake for 45 to 55 minutes
10. Allow to sit for 10 minutes before serving