

Baked Caramel French Toast

Topping

1 cup firmly packed brown sugar
6 Tbsp butter
1/3 cup whipping cream
1 Tbsp light corn syrup
1 cup chopped pecans (optional)
sprinkling of sea salt on top (optional)

French Toast

3 eggs
1/2 cup milk
1 tsp vanilla
1/4 tsp salt
8 (1/4 inch thick) diagonal slices French bread

Spray a 9 x 13 glass baking dish with nonstick cooking spray. In a medium saucepan, combine all Topping ingredients, mixing well. Cook over medium heat until smooth, stirring constantly - do not boil. Spread topping in sprayed baking dish. (if adding chopped nuts, sprinkle chopped nuts on top of poured topping and... then I sprinkled some sea salt over the nuts)

Beat eggs in a shallow bowl. Add milk, vanilla and salt - beating well. Dip each bread slice in egg mixture - making sure to absorb all egg mixture. Place bread slices over Topping in sprayed baking dish. Cover and refrigerate 8 hours or overnight.

To serve - heat oven to 400 degrees. Uncover baking dish and bake 20 - 25 minutes or until bubbly and toast is golden brown. Let stand 3 minutes and invert onto a large serving platter, scraping any extra caramel topping from baking dish onto toast. Serve immediately. 4 servings

Susan

You Go Girl!

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