

BAKED ORANGE PECAN FRENCH TOAST

(Serves 4)

4 eggs	2/3 cup Florida Natural orange juice
1/3 cup milk	1/4 cup sugar
1/2 tsp. vanilla	1/4 tsp. ground nutmeg
8 slices Italian or French bread	1/4 cup butter or margarine
1/2 cup pecans	

Orange syrup:

1/2 c. sugar	1/2 cup butter
1 c. orange juice	

Preheat oven to 350 degrees. In medium bowl, beat together eggs, juice, sugar, vanilla and nutmeg. Arrange bread in a single layer and top with egg mixture. Refrigerate at least 2 hours or overnight.

Melt butter in 10X15X2 pan and arrange bread on top. Bake for 20 minutes. Sprinkle with nuts and bake 10 minutes more.

For syrup, combine all ingredients and cook over low heat. DO NOT BOIL. Cool for 10 minutes and serve warm over French toast.