

Need to prepare this the day before.
Crème Brulee French Toast

1 stick butter
1 cup packed brown sugar
2 Tablespoons light corn syrup
8-9 inch round country style bread (or baguette or challah)
5 large eggs
1 ½ cups half and half
1 teaspoon pure vanilla extract
1 big teaspoon Grand Marnier
1/4 teaspoon salt

In a small heavy saucepan, melt butter with brown sugar and corn syrup over moderate heat stirring until smooth. Pour mixture into a 13 x 9 x 2 - inch baking dish. Cut 6 1-inch thick slices from center portion of the bread, reserving ends for another use. Trim crusts. Arrange bread slices in on layer. Squeeze to fit if necessary.

In a bowl whisk together eggs, half and half, vanilla, Grand Marnier, and salt and pour evenly over bread. Cover and chill for at least 8 hours or overnight.

Before serving bring to room temperature. Preheat oven to 350°. Bake casserole uncovered in the middle of the oven until puffed and edges are pale golden for 35 to 40 minutes. This may take a bit longer because you want to make sure the center is cooked. Serve immediately.