

Baked French Toast Casserole

Casserole

1 (16 ounce) loaf French Bread
8 large eggs, lightly beaten
3 cups milk
2 tablespoons sugar
1 teaspoon vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon salt

Topping

1 cup firmly packed brown sugar
1 cup chopped pecans
½ cup butter or margarine, softened
2 tablespoons light corn syrup
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg

Butter a 13x9 baking dish. Cut bread into 20 equal slices. Arrange bread slices in two rows down length of dish, overlapping slices. Combine eggs and next 6 ingredients; pour mixture over bread slices. Cover and chill overnight. Meanwhile, combine topping ingredients; cover and chill overnight.

Crumble topping over casserole. Bake at 350 degrees for 40 minutes or until browned.

Courtesy of
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