BAKED PRALINE FRENCH TOAST CASSEROLE WITH SPICES

By: Simply Creative Chef Rob Scott

Ingredients: Serves 6 -8

12 loaf French bread (10 ounces)
4 large eggs
1 cup half-and-half
1/2 cup milk
1 tablespoon granulated sugar
1/2 teaspoon vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Dash salt
Praline topping, recipe follows
Maple syrup

Directions:

- Slice French bread into 20 slices, 1-inch each
- Arrange slices in a generously buttered 9 x 13 inch flat baking dish in two rows, overlapping the slices
- In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly
- Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture
- Spoon some of the mixture in between the slices
- Cover with foil and refrigerate overnight
- The next day, preheat the oven to 350 degrees F
- Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden
- Serve with maple syrup

Praline Topping:

1/2 pound butter, 1 stick
1/2 cup packed light brown sugar
1/2 cup chopped pecans
2 tablespoons light corn syrup
1/4 teaspoon ground cinnamon
1/4teaspoon ground nutmeg

- Combine all ingredients in a medium bowl and blend well