

Praline French Toast

Adapted from "Let the Serving Begin" from Holy Trinity Lutheran Church, Lynchburg VA

8 eggs, well beaten

1 ½ cups half-and-half

1 Tablespoon brown sugar

2 Teaspoons vanilla

A loaf of French bread, sliced into 1 inch slices

Combine first 4 ingredients and mix well. Pour ½ of the mixture into a 13x9x2 baking pan. Layer the slices of bread over the mixture in pan. Push the pieces together tightly to fit snugly across the entire bottom of pan. You may not use all of the bread you sliced. Pour remaining mixture over bread, cover and refrigerate overnight.

Preheat to 350° In separate 13x9x2 pan melt ¼ cup butter in the bottom, add ¼ cup brown sugar, ½ cup maple sugar, and ¾ cup chopped pecans. Mix well. Remove soaked slices of bread carefully and place over butter and sugar mixture in the same manner as the night before. Bake 30-25 minutes uncovered until puffed and golden brown. Invert when serving.