

# Baked French Toast

1 loaf of French bread (bakery style)  
8 eggs  
2 cups Half & Half  
1 cup of milk (2% or whole)  
2 Tbsp sugar  
1 tsp vanilla  
¼ tsp cinnamon  
Dash of salt

Cut bread in 1 inch thick slices (18-20 slices). Layer diagonally in 9 x 13 pan. Mix other above ingredients & pour over bread. Cover & refrigerate overnight or a few hours.

1 ½ sticks butter (room temperature- don't melt/microwave)  
1 cup brown sugar  
2 Tbsp corn syrup  
½ tsp cinnamon  
1 cup chopped pecans

Mix & sprinkle over top of bread. Bake 350° for 45-50 minutes uncovered. Note- the bread is sitting in a custard & will be soft; while the top of the bread should be slightly toasted when finished.

Serve with syrup (best with real maple syrup).  
Serves 6-8