

Christmas Morning

Caramelized Baked French Toast



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Ingredients:

1 Loaf of French Bread

6 Eggs

1 1/2 cups Milk

1 1/2 cups Half and Half

2 tsp Vanilla Extract

1 tsp Ground Cinnamon

3/4 cup Butter

1 1/3 cups Brown Sugar

3 tbs light Corn Syrup



Start by cutting the french bread into 6 long strips. Then with kitchen shears, snip off chunks of bread until the entire loaf is in a greased casserole dish. Set aside (since I live in a dry climate, I leave it uncovered to allow the bread to dry out, in a humid climate, you might cover with plastic).

In a large mixing bowl crack 6 whole eggs. Add 1 1/2 cups of half and half. Top with 1 tsp of ground cinnamon.

Pour in 2 teaspoons of vanilla extract. Whisk together.

Pour the mixture over the bread. Stir the bread being sure to cover each piece completely. Cover with plastic wrap and refrigerate over night.

In the morning, remove the dish from the fridge and preheat the oven (I preset the oven the night before so it is pre heated when we wake up). In a sauce pan add 1 1/2 cubes of butter, 1 1/3 cups of brown sugar and 3 tablespoons of corn syrup (again, I have this out on the stove the night before so it is ready to go). Melt together until it is bubbling. Pour the syrup mixture over the mushy bread mixture.

Pop it in the oven uncovered for 30 minutes. It will start to bubble and caramelize. The top pieces will get crispy while the inside will be moist and gooey.

Serve up with a large spoon. Sprinkle with powdered sugar and whip cream and enjoy together.