

Baked French Toast

Quantity	Measure	Item
1		baguette
8	large	eggs
3	cups	half & half
2	tablespoon	sugar
1	teaspoon	vanilla
1/4	teaspoon	cinnamon
1/4	teaspoon	nutmeg
		dash of salt
1	cup	blueberries
		=====Topping=====
2	sticks	unsalted butter
1	cup	dark brown sugar
1	cup	pecans (chopped)
1/2	teaspoon	cinnamon
1/2	teaspoon	nutmeg

Instructions :

Step 1:

Slice baguette into 1" slices. Butter a 9 X 13 inch baking pan and arrange slices overlapping, filling the baking dish.

Step 2:

In a large bowl, combine the eggs, half and half, sugar vanilla, cinnamon, nutmeg, and salt. Whisk until blended. Pour mixture over the bread slices, making sure all slices are covered evenly. Sprinkle blueberries into mixture and make sure they are submerged and evenly distributed. Cover the pan with foil and refrigerate overnight.

Preheat oven to 350 degrees.

Step 3:

Combine topping ingredients in a medium bowl. Spread over the bread and bake for 40 minutes until puffed and golden. Serve with maple syrup.

Serves / Time :

Serves 8
Serving Size
Yields

Prep Time
Idle Time
Cooking Time
Total Time