

# Baked French Toast with Praline Topping

This is a delicious breakfast that can feed a crowd and most of the prep can be done the night before.

**Oven: 170C (350F)**

## Ingredients:

### French Toast:

1 Loaf French Bread (13 to 16 ounces, or alternatively Croissants)  
8 Eggs  
2 Cups Thickened Cream  
1 Cup Milk  
2 Tbsp White Sugar  
1 tsp Vanilla  
¼ tsp Ground Cinnamon  
¼ tsp Ground Nutmeg  
Dash of Salt

### Praline Topping:

1 Cup unsalted Butter (at room temp)  
1 Cup Light Brown Sugar  
1 Cup chopped Pecans  
2 Tbsp Light Corn Syrup (or Maple Syrup)  
½ tsp Ground Cinnamon  
½ tsp Ground Nutmeg  
Pinch of Salt

## Method:

### The Night Before Serving or the Day of, you choose:

1. Generously butter a 9x13 inch baking dish.
2. Slice the French Bread (or Croissants) into twenty 2.5cm (1in) thick slices. Arrange the slices in the baking dish in 2 rows, overlapping the slices.
3. In a large bowl, combine the eggs, cream, milk, sugar, vanilla, nutmeg and salt with a whisk, until blended, but not too bubbly.
4. Pour the 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.
5. Cover with foil and refrigerate overnight.

### The Day of Serving:

1. Preheat the oven to 170C (350F).
2. Make the Praline Topping by: Combining all ingredients in a medium bowl and blend well, using a pastry blender or your fingertips.
3. Spread the praline topping evenly over the bread.
4. Bake for 40 minutes, or until puffed up and lightly golden. Serve with maple syrup.