

Caramelized French Toast

This is the perfect breakfast for when you want something a little special, but don't have time to make a fuss. It is a twist on traditional French Toast, but you make it the night before and just pop it into the oven the next day. With the gooey center and chewy edges, it's a crowd pleaser at a holiday brunch. Because of its' sweetness, it is best served with salty bacon or spicy sausage.



Serves 8

8 slices of one-inch thick French or Raisin Cinnamon Bread

6 Eggs

1 cup cream (half & half)

1 cup milk

2 teaspoon vanilla

1/2 teaspoon ground cinnamon

1/2 teaspoon nutmeg

Topping

1/2 cup butter (softened)

1 cup brown sugar (firmly packed)

2 tablespoon light corn syrup

1- Butter a large 15" rectangular dish. Slice the cinnamon raisin bread (fresh from Burkholders Baked Goods here in Sharpsburg) about an inch thick and lay slices flat to completely fill the dish. You may need to cut edges or add pieces as necessary to ensure the dish is filled.

2- In a medium size bowl, combine the eggs, milk, cream, vanilla, cinnamon, and nutmeg. Mix well. Pour over bread slices, then cover and refrigerate overnight.

3 - The next day, remove from the refrigerator at least 30 minutes before baking. Preheat oven to 350 degrees.

4 - In a small bowl, combine the butter, brown sugar, and corn syrup for topping. It will be like a paste or icing. Mix well.

5- Spread over top of bread evenly.

6- Bake 45-60 minutes or until puffed and golden. Remove from the oven and let sit for 5-10 minutes to allow topping to set. Cut into squares and serve with warm.

This French toast is plenty sweet on its own but can be served with warm maple syrup, fresh whip cream or a light dusting of powdered sugar.

