



OvenBaked Caramel French Toast

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

10 hrs

Description

This ovenbaked caramel French toast is perfect served with quiche homemade home fries and fresh coffee I make the bread for this recipe using my bread machine

Ingredients

- - 1 cup brown sugar - ½ cup unsalted butter - 2 tablespoons light corn syrup - 1 cup chopped pecans
- divided - 12 slices French or Italian-style bread - 6 eggs - 1 ½ cups milk - 1 ½ teaspoons ground cinnamon - 1 teaspoon vanilla extract - 1 teaspoon ground nutmeg - ¼ teaspoon salt - ½ cup brown sugar - ¼ cup unsalted butter - 1 tablespoon light corn syrup

Instructions

1. Combine 1 cup brown sugar
2. 1/2 cup butter and 2 tablespoons corn syrup in a small saucepan. Cook over medium heat
3. stirring constantly
4. until thickened. Pour sauce into a 9x13-inch baking dish; sprinkle with 1/2 cup pecans. Place 6 bread slices on top; sprinkle with remaining pecans and cover with remaining 6 bread slices. Combine eggs
5. milk
6. cinnamon
7. vanilla
8. nutmeg
9. and salt in a blender; blend until smooth. Pour egg mixture evenly over bread slices. Cover baking dish with plastic wrap; refrigerate 8 hours or overnight. Remove French toast from refrigerator 30 minutes prior to baking. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until lightly brown
10. 40 to 45 minutes. Meanwhile
11. make the caramel sauce: Combine remaining 1/2 cup brown sugar
12. remaining 1/4 cup butter and remaining 1 tablespoon corn syrup; cook until thickened
13. stirring constantly. Drizzle sauce over French toast right before serving.