

Rustic Baked French Toast

April 2015, by Camine Pappas

INGREDIENTS and METHOD:

14-15 $\frac{3}{4}$ inch slices of your favorite French bread arranged in a large glass baking dish, rubbed with butter. I angled the pieces of bread.

In a large, 8 C bowl, mix 10 eggs, 3 $\frac{1}{2}$ C cream (can do half milk if you'd like) 3 T vanilla extract, $\frac{3}{4}$ C sugar, $\frac{1}{2}$ t salt, dash of allspice, 1 t cinnamon. Whisk until well blended and pour over the bread. Sprinkle generously with pecans and golden raisins. Push it all down into the egg mixture and let sit for at least an hour, preferably 4 to 5. Overnight is fine but not more than 10.

Cook in a 350 degree oven until a knife inserted in the center comes out clean. About 50 minutes.

The syrup is made by measuring the following into a saucepan: $\frac{1}{4}$ C light corn syrup, $\frac{1}{4}$ C water, $\frac{1}{3}$ C apricot jam, $\frac{1}{2}$ t vanilla. Cook and let bubble for about 6 minutes. Remove and let sit for about 30 minutes to thicken slightly.

Serve over baked French toast and LICK. THE. PLATE!



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