

# THYME & TEMP

## SUPER EASY BAKED FRENCH TOAST

6-8 SERVINGS  
1 HOUR, OVERNIGHT

### INGREDIENTS

1 loaf of French White Bread, sliced 1" thick  
8 eggs  
2 cups of milk  
1.5 cups of Heavy Whipping Cream  
2 tbsp of vanilla extract  
¼ tsp of cinnamon  
¼ tsp of fresh ground nutmeg  
½ cup of butter  
1.5 cups of brown sugar  
½ cup of chopped pecans

### INSTRUCTIONS

In a large mixing bowl, beat together the eggs, dairy, vanilla, cinnamon, and nutmeg.

Using a 9" x 13" baking dish with walls that reach a bit higher than 2", add two layers of bread slices as will comfortably fit.

Pour egg mixture over the top of the bread, cover, and then refrigerate overnight (4-8 hours).

#### The next morning...

Preheat the oven to 350 F.

Using a small saucepan, melt the butter and brown sugar over low-medium heat until it starts to bubble. Add pecans and remove from heat. Pour over the bread making sure the top layer is covered with the melted butter and sugar mix. This will make a difference later when you turn on the broiler for a few minutes.

After 40 minutes, turn on the broiler and keep a close eye on the top of your French Toast. It took our oven 3-4 minutes to caramelize the top but each oven is different. Once the tops are caramelized to your liking, remove from heat and allow to cool for 2-3 minutes. Serve with berries and whipped cream.

