

## Caramelized French Toast

### Ingredients:

4-6 cups of day-old white bread, or croissants, or cinnamon rolls torn into pieces  
6 eggs  
2 cups of milk  
1 tsp. vanilla  
1 tsp. cinnamon  
½ cup to 1 cup Pecans for the caramel mixture **(optional)**

### Caramel sauce

1 cup brown sugar  
3 tbsp. light Karo syrup  
6 tbsp. butter

Grease a 9" x 13" pan and add the bread, croissants or rolls into the pan.

Mix eggs, milk, vanilla and cinnamon together. Pour over the bread and refrigerate overnight.

**The following day** – bake uncovered at 350° for 45 minutes until brown and slightly puffy. **While the bread-egg mixture is baking, prepare the Caramel sauce. (See above for ingredients.)** Combine sugar, syrup and butter. Boil in pan for one minute, or until slightly thickened. If using pecans, add them to the mixture. When finished, turn off the burner so the mixture does not burn. (You may have to re-heat the mixture slightly before pouring over the french toast.)

**After 40 minutes of baking, remove the pan from oven,** pour ½ of caramel over the french toast and return to the oven for the remaining 5 minutes of baking. When the french toast is nicely browned and slightly puffy, remove from the oven, drizzle the remaining caramel over the french toast. Serve immediately.