

Creme Brulee French Toast

- 2 tbsp. corn syrup
- 1/2 cup butter
- 1 cup brown sugar, packed
- 2 loaves French Loaf
- 5 eggs
- 1-1/2 cups half & half
- 1 tsp. vanilla
- 1 tsp. Grand Marnier (optional)
- 1/4 tsp. salt

In a small saucepan combine the syrup, butter and brown sugar. Bring to a simmer and let it bubble merrily for about five minutes, until syrupy. Pour this mixture into a 9" x 13" baking pan that has been lightly greased with butter or cooking spray. Set aside.

Cut the crust off of the top of the French loaves. As gently as you can tear the soft insides out of the loaf leaving the crust. Tear the crustless bread into fist sized chunks and place on top of the syrup in the baking pan.

In a large bowl, whisk together the eggs, cream, vanilla, Grand Marnier and salt. Pour evenly over the bread. Cover and refrigerate overnight.

In the morning, leave the casserole at room temperature while the oven preheats. Bake at 350 degrees uncovered, for 45 minutes. Cut into squares and serve immediately. Serve with maple syrup and butter. (Can be reheated)

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