

Praline French Toast

Melt and pour into 9" x 13" pan:

3/4 Cup brown sugar
1/2 cup Butter(1 stick)
1/2 Cup maple syrup
1/2 - 3/4 Cup pecan pieces
Set this pan aside

Whip together:

6 eggs
1 Cups Half & Half Cream (I have used milk, it works fine just not quite as rich)
1 T. brown sugar
2 t. vanilla

Slice a loaf of French bread into 8-10 pieces - these will be thick slices and dredge slices through the egg mixture, let pieces soak a bit as you do this. Place slices on top of syrup mixture in 9 x 13. When slices are all arranged in pan, pour remaining egg mixture over bread slices (but not too much)k...this will be absorbed by morning.
Put in fridge overnight and bake for 35-45 minutes at 350 till puffy and lightly browned.