



## FRANKO'S FAVORITES

### Praline Topped French Toast Casserole

Slice 1 loaf French bread into 1 inch slices. Arrange slices in a generously buttered 9"x13" baking dish, overlapping the slices if necessary or squeezing them in to fit. In large bowl combine 8 large eggs, 2 cups half-and-half, 1 cup milk, 2 Tbsp. sugar, 1 tsp. vanilla, ¼ tsp. cinnamon, ¼ tsp. nutmeg and dash salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over bread slices, making sure all are covered evenly with the milk-egg mixture. Cover with foil and refrigerate overnight. (I intend to remove the crusts when I make it.) Next day, preheat oven to 350 degrees. Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup. **Praline Topping:** Combine ½ lb. butter, 1 cup packed light brown sugar, 1 cup chopped pecans, 2 Tbsp. light corn syrup, ½ tsp. cinnamon and ½ tsp. nutmeg and blend well.