



## BAKED FRENCH TOAST

As served at Portobello Inn B&B, Herkimer, NY

### Ingredients:

1 loaf of Italian or French Bread (13-16 ounces)  
crust removed.

8 lg. eggs

2 cups half and half

1 cup milk

2 Tbs. granulated sugar

1 tsp. vanilla extract (not the genuine imitation  
stuff!)

¼ tsp. ground cinnamon

¼ tsp. ground nutmeg (fresh ground if possible)

Pinch of salt

### Praline Topping

1 cup (2 sticks) butter room temperature

1 cup packed light brown sugar

1 cup chopped pecans

2 Tbs. light corn syrup

½ tsp. ground cinnamon

½ tsp. ground nutmeg (fresh ground if possible)

Real Maple Syrup (preferably New York State!) or Honey Clover or Orange Blossom)

Slice the Bread into 20 1-inch slices (At Portobello remove the crust!). Arrange the slices in a generously buttered 9X13 inch non-stick baking dish in 2 rows, overlapping the slices.

In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a mixer or whisk until blended, but not too bubbly (make sure all of the seasonings, sugar & salt are well incorporated!). Pour the egg mixture over the bread slices, making sure that all of the slices are covered evenly with the egg-milk mixture, spooning some of the mixture between the slices too. Cover with plastic wrap or foil and refrigerate overnight.

The next day, preheat the oven to 350° F. Remove the soaked bread from the refrigerator and set aside. Combine the Praline Topping ingredients in a medium bowl. Then spread the mixture evenly over the egg-milk soaked bread. Bake this for 40 minutes, or until puffed and lightly golden. Serve immediately with the (Real) Maple Syrup or Honey.