

# **Pecan Praline French Toast Casserole**

Feed 8 Scouts

## **Shopping List:**

### **French Toast:**

1 Loaf French Bread  
8 Eggs  
2 Cups Half-&-Half  
1 Cup Milk  
2 Tbls Sugar  
1 Tsp Vanilla Extract  
¼ Tsp Cinnamon  
¼ Tsp Nutmeg  
1 Dash Salt  
Maple Syrup

### **Praline Topping:**

2 Sticks Butter softened  
1 Cup Packed Light Brown Sugar  
1 Cup Pecans Chopped  
2 Tbls Light Corn Syrup  
½ Tsp Cinnamon  
½ Tsp Nutmeg

## **Equipment:**

Mixing Bowl & Whisk  
Measuring Spoons, Tbls, Tsp  
12" Dutch Oven

**Directions:** Slice French bread into 1" slices. (about 20). Arrange slices in a buttered 12" Dutch Oven. Slices will overlap. In a mixing bowl, mix the eggs, half & half, milk, sugar, vanilla, cinnamon, nutmeg and salt. Whisk until well mixed, but not too bubbly. Pour mixture over the bread slices, making sure that all the slices are covered with the egg mixture. Set aside to let bread soak up the egg. Clean the mixing bowl. Combine all the Praline ingredients in the mixing bowl and blend well. Spread/Sprinkle the Praline Topping over the bread in the Dutch Oven and Bake for 40 min., until puffed and lightly browned. Serve with Maple Syrup.