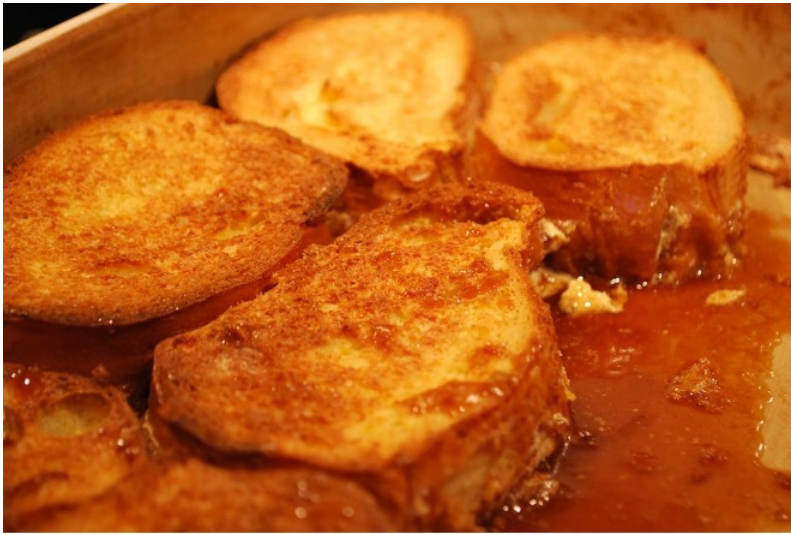




Ooey Gooney French Toast



Ingredients

5 eggs
1 1/2 cup half and half
1 teaspoon cinnamon
1/2 teaspoon salt
2 tablespoons Grand Marnier
1 teaspoon vanilla
1/8 teaspoon ground nutmeg
8 tablespoons unsalted butter
2 tablespoons white corn syrup
1 cup packed brown sugar
1 loaf French bread

Directions:

1. In a large bowl, beat together, eggs, half and half, cinnamon, salt, vanilla, Grand Marnier and ground nutmeg. In small saucepan, combine unsalted butter, white corn syrup and brown sugar to make the crème brûlée sauce. Bring to a boil and pour hot mixture into a greased 9 x 13 x 2 dish.
2. Cut bread into 1-inch slices and assemble tightly on crème brûlée in baking dish. Pour egg mixture from Step 1 over bread. Refrigerate covered overnight, then bring to room temperature for 30 minutes and bake at 350 degrees for 35 minutes. Take out of oven and run knife around edges of bread slices.
3. Serve two pieces per plate with bottom side of French Toast (the caramelized side) on top. Serves 8

Be sure to share your results! Post on Instagram or FB and tag @bayhaveninn