

## OVEN-KISSED FRENCH TOAST

*This decadent and cozy breakfast on a cold winter morning watching the snowflakes collect on rooftops and windows!*

### OVEN-KISSED FRENCH TOAST

*Prepared in 15 minutes or less plus refrigerate overnight.*

- ➔ 6 eggs
- ➔ 1½ cups whole milk
- ➔ 1½ cups half-and-half
- ➔ 1 large French brioche loaf cut into 1½ inch slices
- ➔ 1 tsp vanilla
- ➔ ¼ tsp nutmeg
- ➔ ¼ tsp cinnamon
- ➔ ½ cup softened butter
- ➔ 1 cup chopped pecans
- ➔ 1 cup light brown sugar
- ➔ 2 Tbs maple syrup

Preheat oven to 350°F.

Place brioche slices in a greased 9 x 13 inch non-stick baking pan.

Whisk the eggs, milk, half-and-half, vanilla, nutmeg and cinnamon in a large bowl. With a large spoon, pour over brioche slices. Cover and chill in refrigerator for 5 minutes on each side.

Mix the butter, chopped pecans, light brown sugar and maple syrup in a small bowl. Spread over the soaked baguette slices.

Bake for 40 minutes or until slices are golden brown. Serve immediately. Serves 8.

*This simply delicious and nutritious veggie frittata will have the most finicky of eaters begging for more.*

