

OVEN-KISSED FRENCH TOAST

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

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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.

