

CRÈME BRÛLÉE FRENCH TOAST

from Lynn Daniel, **builder of the neighborhood's sweetest breakfast**

“My husband, Jeff, and I discovered this recipe at a bed and breakfast in Hot Springs, Ark., early in our marriage,” Daniel says. “We loved it so much, we bought a copy of the cookbook they sold of their original breakfast recipes so that we could make our home our own bed and breakfast.” The dish has since become a standard at the Daniel family home, where it’s regularly served to overnight guests and visiting relatives — especially for breakfast on Christmas morning.

INGREDIENTS

Serves 8

- 🍴 1 stick or ½ c unsalted butter
- 🍴 1 c packed brown sugar
- 🍴 2 Tbsp corn syrup
- 🍴 8-to 9-inch round slices of French bread
- 🍴 8 large eggs
- 🍴 1½ c half-and-half
- 🍴 1 tsp vanilla
- 🍴 2 Tbsp Grand Marnier
- 🍴 ¼ tsp salt

- In a glass Pyrex measuring bowl, melt butter with brown sugar and corn syrup for a minute or two, stirring until smooth.
- Pour into a greased 13x9x2 baking dish.
- Cut eight or nine, 1-inch-thick slices from center portion of bread. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit.
- In a bowl, whisk together eggs, half-and-half, vanilla, Grand Marnier and salt until combined well.
- Ladle evenly over bread. Chill bread mixture overnight.
- Preheat oven to 350 degrees, and bring bread to room temperature.
- Bake bread mixture, uncovered, in middle of oven until puffed and edges pale golden, 35-40 minutes. Serve upside down immediately. 🍴