

# Challah French Toast with Caramel Glaze

Serves 12

1 1/2 pound baked challah cut into cubes for bread mixture

9 large eggs

2 2/3 cup half and half

3 1/2 tablespoon sugar

1 teaspoon vanilla

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1/2 teaspoon salt

2 sticks butter, each stick cut into 16 pieces

1/2 cup packed light brown sugar

1/2 cup packed dark brown sugar

2 tablespoon corn syrup

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

3/4 cup pecans, coarsely chopped, optional

1. Slice bread into thick slices and cut each slice into 6 – 9 cubes
2. Place cubes in large bowl.
3. In medium bowl, combine eggs, half and half, sugar, vanilla, cinnamon, nutmeg and salt and beat until blended.
4. Pour milk mix over bread cubes.
5. Place cubed butter, light brown sugar, dark brown sugar, corn syrup, cinnamon and nutmeg on low heat and whisk until thoroughly combined and sugar is dissolved. Cool 5 minutes
6. Add coarsely chopped pecans if desired
7. Drizzle topping mixture evenly over bread and egg mixture.
8. Cover and refrigerate overnight.
9. Bring to room temperature before baking.
10. In preheated 350 degree oven, place Pyrex uncovered and bake for 35 – 45 minutes until golden brown and bubbly in center of oven. Serve warm.