



The Golden Thimble's Blue Book Recipes

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## Baked Pecan French Toast

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4 large eggs  
1 cup milk  
1/4 cup sugar  
1/4 teaspoon ground cinnamon  
1/2 teaspoon vanilla extract  
6 slices of French bread cut 1" thick  
1 cup of finely chopped pecans  
2 tablespoons melted butter  
non-stick cooking spray  
maple syrup

Place the eggs, milk, sugar, cinnamon and vanilla in a medium mixing bowl and whisk to combine.

Spray the bottom of a 9x13 glass casserole dish with non-stick cooking spray.

Place the bread slices in a single layer in the dish.

Pour the egg mixture over the bread, distributing it evenly.

Turn the bread slices once.

Cover the dish with plastic wrap and place in the refrigerator overnight.

The next morning, preheat the oven to 425 degrees.

Remove the dish from the refrigerator and remove the plastic wrap.

Drizzle the bread slices with melted butter.

Bake for 10 minutes.

Remove from oven and sprinkle pecans onto bread.

Bake for another 10 to 15 minutes, or until bread slices puff up and pecans are deep brown but not burned.

Serve warm with maple syrup.