

## **Make Ahead French Toast** (Submitted by B'Anne Younkers)

5 eggs, lightly beaten  
1/2 cup butter, melted  
1 1/2 cup milk  
1 cup light brown sugar  
1 cup half and half cream  
2 Tbl spoons maple syrup  
1 tsp. vanilla extract  
1 cup chopped pecans  
8 slices French bread, cut into 1 in. cubes

In a large bowl, whisk together eggs, milk, cream and vanilla. Dip bread cubes into egg mixture and place in a lightly greased metal 9 x 13 baking pan. Pour any remaining egg mixture over all. Refrigerate overnight.

The next morning preheat oven to 350 degrees F. In a small bowl, combine butter sugar, maple syrup and pecans. Spoon mixture over bread cubes. Bake in preheated oven until golden, about 40 minutes. Let stand 5 minutes before serving. Serve with or without more syrup.

Recipe courtesy Emmanuel Pines Camp, Prescott, AZ