

GEORGIA PECAN FRENCH TOAST

Ingredients

- 4 large eggs
- 1 cup milk
- 1/4 cup sugar
- 1/4 teaspoon ground nutmeg or cinnamon
- 1/2 teaspoon vanilla extract
- 1 loaf (8-oz.) French bread, cut into 12 1-inch slices
- 1/2 cup chopped Georgia pecans
- 2 tablespoons butter, melted
- Vegetable oil spray or melted butter
- Maple syrup

Directions

1. Place the eggs, milk, sugar, nutmeg or cinnamon and vanilla in a medium mixing bowl and whisk to combine.
2. Mist the bottom of a 12" x 8" glass casserole with vegetable oil spray or brush with melted butter.
3. Place the bread slices in a single layer in the pan. Pour the egg mixture over the bread, distributing it evenly. Turn the bread slices once.
4. Cover the pan with plastic wrap and place in the refrigerator overnight.
5. The next morning, preheat the oven to 425 degrees F.
6. Remove the pan from the refrigerator and remove the plastic wrap. Sprinkle the bread slices with pecans and drizzle with melted butter.
7. Bake for 20 – 25 minutes, or until bread slices puff up and pecans are deep brown but not burned. Serve warm with maple syrup.

