

Caramel Pecan French Toast

Steve Hiatt

Bottger Mansion of Old Town, Albuquerque, New Mexico

Serves 8-10

1 baguette, day old or somewhat stale, cut on bias into 1-inch slices

6 eggs

1 1/2 c. milk

1 1/2 c. half-and-half

1 tsp. vanilla extract

1/8 tsp. nutmeg

1 tsp. cinnamon

1/2 c. butter

1 c. brown sugar

2 T. maple syrup

1 tsp. cinnamon

1 c. chopped pecans

Arrange bread slices in a greased 9x13-inch baking dish. Whisk eggs until combined and add vanilla, nutmeg, cinnamon, milk, and half-and-half. Whisk until combined. Spoon over bread, cover, and refrigerate 12 to 24 hours. Remove from refrigerator 1/2 hour before baking. Preheat oven to 350 degrees. Spray a baking sheet with vegetable spray. With a slotted spoon, remove bread slices from custard and place on greased baking sheet.

Meanwhile melt the butter in a medium saucepan. Add brown sugar, maple syrup, and cinnamon. Cook over low-medium heat until brown sugar is melted, stirring constantly. Stir in pecans and cook for another 2 minutes, stirring constantly.