



Crème Brûlée French Toast

½ cup unsalted butter
1 cup packed brown sugar
2 tablespoons light corn syrup
6 (1.5-2 inch thick) slices French bread
5 eggs
1 ½ cups heavy cream
1 teaspoon vanilla extract
1 teaspoon Brandy or Cognac
¼ teaspoon salt

Melt butter in a small saucepan over medium heat. Mix in brown sugar and corn syrup, stirring until sugar is fluid (about 4 minutes). Pour into a 9x13 casserole dish. I like to use an aluminum pan; it's easier to clean. You can dispose of it after or clean it. I clean it and use for another baking item.

Arrange the bread snugly into the baking dish. In a bowl, whisk together eggs, cream, vanilla extract, orange liqueur, and salt. Pour mixture equally over the bread. Cover and chill at least 4 hours. But I like to leave it overnight.

Preheat oven to 350 degrees. Remove the dish from the refrigerator, and bring to room temperature.

Bake uncovered 45-60 minutes in the oven, until puffed and lightly browned. Let it cool for 5 minutes and serve.

Serves 4-6