

STEVE McSHANE'S AMAZING BAKED FRENCH TOAST

I love French Toast. In fact, one year I went on a search for the best French Toast in the world. I found it in New Orleans. It was a "baked" French Toast. It was not until years later that I began preparing it for friends in Lake Tahoe. Over the years it has been perfected. Enjoy!

The night before, combined the following:

10 Eggs
½ cup milk
2 tsp vanilla
3 tsp. cinnamon

Cut up one loaf of French bread into several slices approx. 1.5 inches thick. Arrange in a Pyrex dish and drizzle the love juice over the top of the bread. Cover it with foil and chill it in the fridge over night.

The next morning, you'll start by popping the French Toast in the oven. Bake it for twenty minutes with foil over the top at 350 degrees. While its cooking away, make the topping with the following:

1 cup butter (Challenge is my favorite)
Large package pecans
1 cup light brown sugar

Heat the above ingredients in a saucepan over medium heat until smooth. Remove the "marinated" French Toast from oven and drizzle the goodies over the top. Bake at 350 degrees for another fifteen minutes uncovered.

Enjoy.