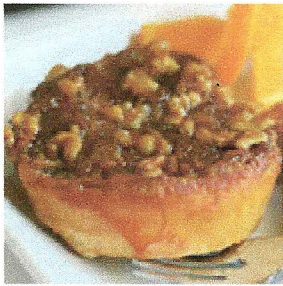


11/28/12

National French Toast Day

http://allrecipes.com/Recipe-Tools/Print/Recipe.aspx?recipeID=7627...

## Orange Pecan French Toast allrecipes.com



Rated: ★★★★★

Submitted By: SR

Photo By: Kimberly Harvey

Prep Time:

20 Minutes

Cook Time:

35 Minutes

Ready In: 1 Hour

55 Minutes

Servings: 12

"A simple baked French toast that won't have you slaving over a hot stove. An orange batter and caramel pecan coating make this baked French toast so delicious, you won't need any syrup. "

### INGREDIENTS:

1 cup packed brown sugar	1/2 cup 2% milk
1/3 cup butter, melted	3 tablespoons white sugar
2 tablespoons light corn syrup	1 teaspoon ground cinnamon
1/3 cup chopped pecans	1 teaspoon vanilla extract
12 (3/4 inch thick) slices French bread	3 egg whites
	2 eggs
1 teaspoon grated orange zest	1 tablespoon confectioners' sugar for dusting
1 cup fresh orange juice	

### DIRECTIONS:

1. In a small bowl, stir together the brown sugar, melted butter, and corn syrup. Pour into a greased 9x13 inch baking dish, and spread evenly. Sprinkle pecans over the sugar mixture. Arrange the bread slices in the bottom of the dish so they are in a snug single layer.
2. In a medium bowl, whisk together the orange zest, orange juice, milk, sugar, cinnamon, vanilla, egg whites, and eggs. Pour this mixture over the bread, pressing on the bread slices to help absorb the liquid. Cover and refrigerate for at least one hour, or *overnight.*


  
 HAVE YOU TRIED THIS YET?

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