
Strawberry-Hazelnut French Toast

Lynn D - Dallas, TX

Taste of Home Magazine

Servings: 10

Preparation Time: 15 minutes

Bake Time: 35 minutes

1/2 cup butter, cubed

1 cup packed brown sugar

2 tablespoons light corn syrup

10 slices (one inch thick) French bread baguettes

5 large eggs

1 1/2 cups half-and-half

2 tablespoons hazelnut liqueur or hazelnut flavoring syrup

1 tablespoon vanilla extract

sliced fresh strawberries (for topping)

chopped hazelnuts (for topping)

In a microwave, melt the butter with the brown sugar and corn syrup. Stir until the brown sugar is blended. Pour into a greased 13x9-inch baking dish. Top with the bread.

In a large bowl, whisk the eggs, half-and-half, liqueur and vanilla. Pour over the bread.

Refrigerate, covered, overnight.

Preheat the oven to 350 degrees. Remove the French toast from the refrigerator while the oven heats.

Bake, uncovered, until the top is puffed, the edges are golden and a knife inserted in the center come out clean, 35 to 40 minutes.

Let stand for 5 to 10 minutes before serving.

Serve with strawberries and hazelnuts.

Breakfast

Per Serving (excluding unknown items): 216 Calories; 12g Fat (48.1% calories from fat); 3g Protein; 25g Carbohydrate; 0g Dietary Fiber; 131mg Cholesterol; 142mg Sodium. Exchanges: 1/2 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.