


Pecan Pie French Toast

For the Filling/Topping	For the Toast:
1 stick of butter	8 slices of thick cut bread
1 cup of firmly packed brown sugar	3 eggs
1/2 cup light corn syrup (like Karo)	2 cups of milk
1 tsp vanilla extract	1/2 tsp salt
2 cups chopped pecans	1 tsp vanilla
2 lightly beaten eggs	1 tbs sugar



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Preheat oven to 400.

In a large saucepan over medium high heat, combine butter, brown sugar, and corn syrup. Bring to a boil, stirring frequently; allow to boil for about 3-5 minutes. Remove from heat, stir in the pecans and vanilla and allow to cool to about room temp.

In a large bowl, combine the 3 eggs, milk, 1 tsp vanilla, salt, and sugar and whisk to combine. One at a time, soak each slice of bread for about 30 seconds. Add to a hot pan over medium-high heat, coated with non-stick cooking spray. Cook on each side for about 2-4 minutes or until golden brown. Transfer to a baking sheet, sprayed with non stick cooking spray (slices will be stacked, two slices high, so you only need a baking sheet big enough for 4 slices.) Repeat for all slices.

In a small bowl, beat the 2 eggs until combined. Add to your cooled pecan mixture and stir until well combined (if the pecan mixture is too hot, you will make scrambled eggs, make sure it's room temp). Return to heat and allow to boil, stirring frequently, for 2-5 minutes or until thickened. Allow to cool a bit.

On one slice of bread, add about 2-4 tbs of the pecan mixture to the center. Top with another slice of toast. Repeat until you have 4 "sandwiches" of pecan pie stuffed French toast on a baking sheet.

Bake in a 400 degree oven for 10-12 minutes.

Add to a plate and top each serving with 2-4 tbs of the remaining pecan mixture.

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