



Overnight Praline French Toast

 Popular

READY IN



540 min.

SERVINGS



12

CALORIES



693 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 1 pound bacon thick cut
- ☐ 0.1 teaspoon pepper black
- ☐ 12 servings bread crumbs french italian thick sliced to cover the bottom of a 9? x 13? pan (i used a loaf of rustic bread)
- ☐ 0.5 cup brown sugar
- ☐ 0.5 cup butter
- ☐ 2 tablespoons maple syrup (I used Mrs. Butter-Worth's Syrup)
- ☐ 8 oz regular crescent rolls canned
- ☐ 4 eggs beaten

- ☐ 1.5 cups flour
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.3 teaspoon nutmeg
- ☐ 1.5 cups cup heavy whipping cream
- ☐ 0.8 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 2 cups mozzarella cheese shredded (I used a mix of cheeses, mozzarella, cheddar, colby)
- ☐ 2 teaspoons vanilla extract

Equipment

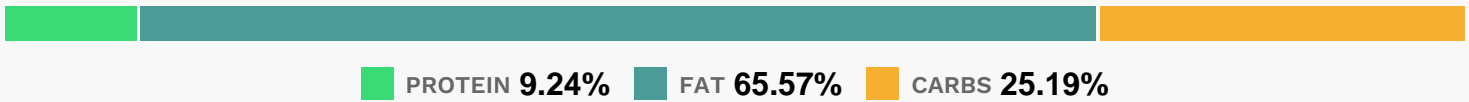
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Lightly grease a 9-inch x 13-inch pan or shallow 2-quart casserole. To make the glaze: Melt the butter in a saucepan, and stir in the brown sugar and syrup. Bring the mixture to a simmer, cooking until the sugar melts.
- ☐ Pour the glaze into the prepared pan, spreading it to the corners.
- ☐ Lay the slices of bread in the pan, atop the glaze. To make the custard, whisk together the cream, eggs or egg substitute, vanilla, and salt.
- ☐ Pour over the bread in the pan, pressing the bread down into the custard. Cover the pan, and refrigerate overnight, or for up to 24 hours. When you're ready to bake, preheat the oven to 350°F. Make the topping by stirring together the brown sugar, nutmeg, and cinnamon.
- ☐ Sprinkle it evenly over the bread.

- ☐ Bake the French toast for 40 to 45 minutes, until it's bubbly and the top is very lightly browned.
- ☐ Remove it from the oven, and allow it to cool for 10 to 15 minutes before serving.
- ☐ Serve individual slices of bread, turning it over on the plate so the syrupy bottom is on top.Preheat Oven to 425Crumble and cook sausage in skillet over medium heat until browned.
- ☐ Drain.Line bottom of greased 9?x13? baking dish with crescent roll dough, firmly pressing perforations to seal.
- ☐ Sprinkle with sausage and cheese.
- ☐ Whisk, eggs, milk, salt and pepper in bowl until blended and pour over sausage.
- ☐ Bake 15 mins. or until set.
- ☐ Let stand 5 mins. before cutting and serving
- ☐ Refrigerate leftovers
- ☐ Line a large cookie sheet with edge with parchment paper or tin foilpreheat oven to 350°coat thick sliced bacon in flourlay on cookie sheet (do not overlap)bake for 30 mins.*Be very careful removing the pan from the oven.

Nutrition Facts



Properties

Glycemic Index:27.79, Glycemic Load:9.84, Inflammation Score:-6, Nutrition Score:11.086087070082%

Nutrients (% of daily need)

Calories: 693.46kcal (34.67%), Fat: 50.76g (78.09%), Saturated Fat: 25.5g (159.4%), Carbohydrates: 43.87g (14.62%), Net Carbohydrates: 42.72g (15.53%), Sugar: 20.95g (23.28%), Cholesterol: 150.04mg (50.01%), Sodium: 737.01mg (32.04%), Alcohol: 0.23g (100%), Alcohol %: 0.15% (100%), Protein: 16.1g (32.19%), Selenium: 21.96µg (31.37%), Vitamin B2: 0.37mg (21.7%), Phosphorus: 209.31mg (20.93%), Vitamin B1: 0.28mg (18.92%), Vitamin A: 918.05IU (18.36%), Vitamin B3: 3.43mg (17.15%), Calcium: 159.31mg (15.93%), Vitamin B12: 0.89µg (14.85%), Folate: 51µg (12.75%), Iron: 1.99mg (11.03%), Manganese: 0.22mg (10.83%), Zinc: 1.5mg (10.01%), Vitamin B6: 0.16mg (8.17%), Vitamin D: 1.16µg (7.75%), Potassium: 244.09mg (6.97%), Vitamin B5: 0.69mg (6.85%), Vitamin E: 0.86mg (5.76%), Magnesium: 22.71mg (5.68%), Fiber: 1.16g (4.63%), Copper: 0.06mg (3%), Vitamin K: 2.23µg (2.12%)