

Tamar's Overnight French Toast

Ingredients

5 eggs
250mls milk
200mls cream
40gms dark brown sugar
5 ml vanilla extract
sprinkle of ground nutmeg
8 slices of thick cafe style bread
200gm pecan nuts



Instructions

Layer the bread into a casserole dish. Combine all other ingredients except pecans. Pour over the top of bread. Place a lid on top and refrigerate overnight. Bake in a moderate oven for 25 - 30 minutes. With 5 minutes left to go add the pecans. Dust with icing sugar. Serve hot with maple syrup and icecream or whipped cream. Sliced bananas or fresh raspberries is also a perfect accompaniment.

Tamar says "This is a lovely treat for a special morning. Prepare the night before and straight in the oven first thing takes all the fuss away especially if you have more exciting things to do like open pressies!"