



French Toast Soufflé

NIBBLEDISH CONTRIBUTOR

Ingredients

-1 loaf French bread (13 to 16 ounces) -Butter, for pan -8 large eggs -2 cups half-and-half -1 cup milk -2 tablespoons sugar -1 tablespoon vanilla extract -1/2 teaspoon ground cinnamon -1/2 teaspoon ground nutmeg -Dash salt

Instructions

This is the most scrumptious french toast on the planet. The inside of the toast was a bit like a souffle- very moist and tender Slice French bread into 20 slices, 1-inch thick each. (Use any extra bread for garlic toast or bread crumbs). Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight. The next day, preheat oven to 350 degrees F. Spread Praline Topping evenly over the bread and bake for 45 minutes, until puffed and lightly golden. Serve with Raspberry Syrup.