French (Italian) Toast Overnight Casserole

NIBBLEDISH CONTRIBUTOR

Ingredients

Topping:

- 2 T Maple Syrup
- 1 Stick butter (softened)
- 3/4 cup brown sugar
- 1/2 cup pecans chopped

Mixture:

- 6 eggs
- 1 cup milk
- 1/2 cup half & half
- 1 tsp nutmeg
- 1 tspcinnamon
- 1 tsp vanilla

Bread:

- 1 Panettone (Italian holiday cake) - [another great bread is Pepperidge Farm French Toast Vanilla Swirl]

Instructions

I always made this for a big breakfast crowd, and it's especially good for those busy Christmas mornings! The night before Christmas, be sure to save yourself some Christmas stress and make this awesome breakfast ahead of time. They will think you slaved all morning!

Mix topping ingredients together and set aside til morning.

In a greased 9 x 13 pan, break up the bread into chunks and spread throughout the pan. Whisk together the "mixture" ingredients in a bowl and pour over the bread in the pan. Cover with foil and refrigerate overnight.

Next morning, cook at 350 degrees for 45 minutes. Let sit for about 20 minutes prior to slicing.

Terrific served with strawberries and whipped creme!