

Baked Blueberry-Pecan French Toast

Ingredients

- a 24-inch baguette
 - 6 large eggs
 - 3 cups whole milk
 - 1/2 teaspoon freshly grated nutmeg
 - 1 teaspoon vanilla
 - 1 cup packed brown sugar
 - 1 cup pecans (about 3 ounces)
 - 1/4 cup plus 1 teaspoon unsalted butter
 - 1/4 teaspoon salt
 - 2 cups blueberries (about 12 ounces)
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- Maple Syrup to serve with French Toast

Directions

Butter a 13 x 9-inch baking dish. Cut twenty 1-inch slices from baguette and arrange in one layer in baking dish. In a large bowl whisk together eggs, milk, nutmeg, vanilla, and 3/4 cup brown sugar and pour evenly over bread. Chill mixture, covered, until all liquid is absorbed by bread, at least 8 hours, and up to 1 day.

Preheat oven to 350 °F.

In a shallow baking pan spread pecans evenly and toast in middle of oven until fragrant, about 8 minutes. Toss pecans in pan with 1 teaspoon butter and salt.

Increase temperature to 400 °F.

Sprinkle pecans and blueberries evenly over bread mixture. Cut 1/2 stick butter into pieces and in a small saucepan heat with remaining 1/4 cup brown sugar, stirring, until butter is melted. Drizzle butter mixture over bread and bake mixture 20 minutes, or until any liquid from blueberries is bubbling.

Serve French toast with maple syrup.