

Christmas Morning Breakfast Casserole



A light and fluffy bread and egg casserole with layers of sliced bananas, dried cherries, pecans and caramel sauce all hot and gooey straight from the oven

Serves 8

1/4c Grand Marnier	8 large eggs	1/4t nutmeg	2c pecan halves, chopped
1c dried cherries	2c half and half	2c butter, room temperature	1/4c light corn syrup
1 ~ 16oz loaf French bread	3/4c milk	2c brown sugar	1t cinnamon
4 bananas, diced	1t vanilla		1t nutmeg
	1/4t cinnamon		

Place dried cherries in small bowl and soak in Grand Marnier for at least 15 minutes. Cut bread into 1" cubes. Toss in large bowl with diced bananas. Drain cherries from Grand Marnier, reserving liquid. Toss cherries with bread and bananas.

Place bread and fruit into large 13x9" buttered baking dish. In large bowl combine eggs, half and half, milk, Grand Marnier, vanilla, cinnamon and nutmeg. Whisk well and pour mixture over bread cubes.

Cover baking dish with foil and refrigerate overnight.

Remove baking dish from refrigerator and allow to sit at room temperature 45 minutes. Preheat oven to 350.

In small bowl combine butter, brown sugar, pecans, corn syrup, cinnamon and nutmeg and blend well. Spread topping evenly over bread and bake 40 minutes until puffed and golden.

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