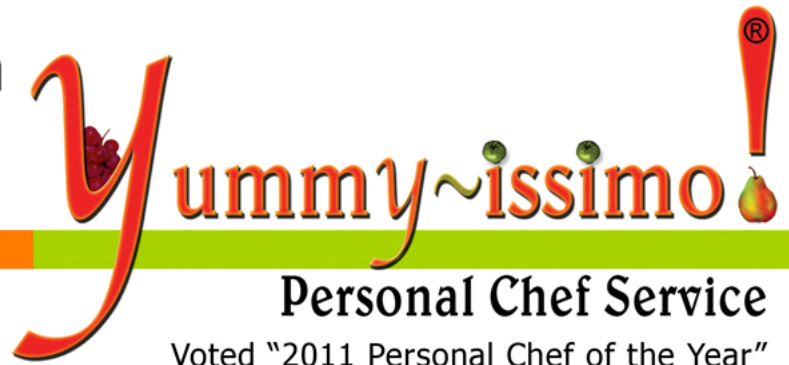


Crème Bruleé French Toast



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 8

1/4c butter

16oz soft Italian bread

2t vanilla extract

1c brown sugar

8 large eggs

2T Grand Marnier

2T corn syrup

2c heavy cream

1t sea salt

Melt butter and stir in brown sugar and corn syrup until smooth. Pour brown sugar syrup into large baking dish sprayed with non~stick cooking spray. Spread evenly to cover bottom of baking dish. Cut crust of bread and cut into 1" cubes.

Arrange bread on top of brown sugar mixture. In large bowl, whisk together eggs, cream, vanilla, Grand Marnier and sea salt. Pour over bread. Cover with foil and refrigerate overnight.

Preheat oven to 350. Remove casserole from refrigerator and allow to sit at room temperature 45~60 minutes before baking. Bake on a cookie sheet, uncovered, 60~75 minutes or until puffed and edges are golden brown.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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