

Orange-Vanilla French Toast Casserole with  
Bourbon-Maple Syrup  
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Active Time: 15 minutes

Total Time: 1 hour, plus 8 hours chilling

Serves: 6

### Ingredients

1 cup packed light brown sugar

6 tablespoons butter, melted

1 cup pure maple syrup, divided (1/4 c. + 3/4 c.)

1 cup chopped toasted pecans divided (3/4 c. + 1/4 c.)

12 (1-inch thick) baguette slices (from 1 baguette, ends discarded)

5 large eggs, lightly beaten

1-1/4 cup whole milk

2 tablespoons granulated sugar\*

1 teaspoon orange zest plus 1 tablespoon fresh orange juice (from 1 orange)

1/2 teaspoon ground cinnamon

1-1/4 teaspoon vanilla extract, divided (1 teaspoon + 1/4 teaspoon)

2 tablespoons (1 oz.) bourbon

Powdered sugar, for serving

1. Stir together brown sugar, melted butter and 1/4 cup of the maple syrup. Spread mixture into a 13-x9-inch baking dish lightly coated with cooking spray. Sprinkle with 3/4 cup of the pecans. Arrange baguette slices evenly on top.
2. Whisk together the next 5 ingredients and 1 teaspoon of the vanilla. Pour over baguette slices. Cover; chill 8 hours.
3. Preheat oven to 350°F. remove baking dish from refrigerator; let stand at room temperature 10 minutes. Bake, uncovered, until golden brown and set, about 35 minutes.
4. During the final 10 minutes of baking, combine bourbon and remaining 3/4 cup maple syrup and 1/4 teaspoon vanilla in a saucepan. Cook over low, stirring, until warm, 2 minutes. Remove from heat; cover pan.
5. Sprinkle casserole with powdered sugar and remaining 1/4 cup pecans. Serve with Bourbon-Maple Syrup.

*\*Donna's Notes – I omitted the additional granulated sugar as I felt the dish was sweet enough with the brown sugar and melted butter base. However, the granulated sugar mixed with the egg mixture will promote browning of the bread.*