

INGREDIENTS

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| 1 baguette French bread cut in 1-inch thick slices | 1/4 tsp. nutmeg |
| 6 large eggs | 1/2 cup butter, softened |
| 1 1/2 cups milk | 1/2 cup light brown sugar |
| 1 1/2 cups half and half | 1/2 cup walnuts chopped |
| 1 tsp. vanilla | 1 tbs. light corn syrup |
| 1/4 tsp. cinnamon | |
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DIRECTIONS

- 1 Butter baking pan, arrange bread slices, overlapping, to fill pan completely.
- 2 Combine all ingredients well then pour over bread slices and cover and refrigerate overnight.
- 3 Next day: Preheat to 350°. Combine butter, brown sugar, walnuts and corn syrup and mix well together. Spread evenly over soaked bread in pan.
- 4 Bake for 40 minutes or until puffed and golden.
- 5 Serve with maple syrup.