

Caramel French Toast

Yields

Prep

Cook

4 servings

20 min

15 min

This french toast features a salted caramel sauce and is a family favorite.





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## Ingredients

Amount	Name	Details
1 ea	jumbo egg	
3/4 C	milk	
1/8 tsp	vanilla extract	
1 Tbsp	butter	
8 lb	Texas-toast style bread	thick sliced
4 Tbsp	butter	
1/2 C	brown sugar	
3/4 C	heavy cream	

## Instructions

### Toast

**WHISK** together 1 jumbo egg , 3/4 cup milk , and 1/8 tsp vanilla

**MELT** 1 Tbsp butter in a large frying pan

**DIP** bread slices in egg mixture and **FRY** until golden brown

**CUT** each piece in half diagonally and place in a greased 9x13 baking dish

### Caramel Sauce

**MELT** 4 Tbsp butter in a small sauce pan over medium heat.

**ADD** 1/2 cup brown sugar and mix well. **ADD** 3/4 cup heavy cream and **SIMMER** until sugar is dissolved.

**POUR** caramel sauce over the prepared French Toast and place in a 325 degree oven for 10-15 minutes.