



# Jim's Custom Kitchens

918 335 1266

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## Somethin' In the Oven with Shanna Lovin

Wednesday Morning's at 8:20 on KRIG 104.9 FM

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### Overnight French Toast Casserole

- 1/2 cup butter, melted (1 stick)
- 12 - slices Texas toast or any leftover bread
- 1 - cup brown sugar
- 1 - tsp cinnamon
- 1/4 - tsp nutmeg
- 1/2 - cup chopped pecans (optional)
- 1 - tsp vanilla extract
- 5 - eggs
- 1 1/2 - cups milk

Melt butter and pour in a 9x 13 . Mix together brown sugar, cinnamon, nutmeg and if nuts if you are using them. Whisk eggs, milk & vanilla together. Layer bottom of pan with half the bread pieces Sprinkle half brown sugar mix over the bread. Layer second half of bread. Pour egg mixture over the bread slices, making sure all are covered evenly. Sprinkle remaining brown sugar on top. Cover and refrigerate overnight. In the morning, remove from the refrigerator and cover with a new piece of foil. Preheat oven to 350 bake the casserole for 30 minutes. Then uncover and bake 15 more minutes french toast bake should be browned and set. I like to remove mine from the oven and pour some maple syrup on top and place back in the oven to caramelize for about 5-7 minutes.

KCD Enterprises, Inc.

1200 SE Frank Phillips Blvd. PO Box 1100 Bartlesville, OK 74005

Tel. (918) 336-1001 FAX: (918) 336-6939 [radio@bartlesvillerradio.com](mailto:radio@bartlesvillerradio.com) [www.bartlesvillerradio.com](http://www.bartlesvillerradio.com)