



Mancini's Creme Brulee Toast

- 1 Stick (1/2 Cup) Unsalted Butter
- 1 Cup Packed Brown Sugar
- 2 Tablespoons Corn Syrup (Can Omit)
- Mancini's Italian Split or Similar (Can use Stale Bread)
- 5 Large Eggs
- 1 1/2 Cup Half And Half (Sub with Whole or 2% Milk)
- 1 Teaspoon Vanilla
- 1 Teaspoon Grand Marnier
- 1/4 Teaspoon Salt

In a small heavy saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring until smooth. Pour into a 13- by 9- by 2-inch baking dish. Cut 6 1 inch thick slices from center portion of Mancini's Bread, reserving ends for another use. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit.

In a bowl whisk together eggs, half and half, vanilla, grand marnier and salt until combined well. Pour mixture evenly over bread. Chill bread mixture, covered for at least 8 hours.

Preheat oven to 350 and bring bread to room temperature.

Bake bread mixture, uncovered in middle of oven until puffed and edges are pale golden, 35 to 40 minutes.

Serve hot french toast immediately.

Makes 6 Servings.