

Food for the Spirit

French Toast Skillet

Command Cooking - Time: 8 hrs 30 min - Yield: 8 servings

- 8 eggs
- 2 cups whole milk
- 1 cup half-and-half
- 1 teaspoon vanilla extract
- 1 teaspoon sea salt
- 1 loaf Texas toast, chopped into 1-inch squares

For the caramel sauce:

- 1 stick butter, unsalted
- 1 cup brown sugar, dark or light
- 3 tablespoons corn syrup

Whisk the eggs, milk, half-and-half, vanilla extract, and salt together. Place the Texas toast in a 10-inch skillet. Pour the egg mixture over the bread pieces. Refrigerate overnight to allow the bread pieces to soak overnight, or at least 8 hours.

Preheat the oven to 350°. In a small saucepan, combine the butter, brown sugar, and corn syrup. Heat the saucepan over medium heat until bubbling. Pour the caramel sauce over the bread in the skillet. Bake until the custard has been completely absorbed and the bread is golden-brown and caramelized, for about 40 minutes. Serve hot!

