



Apple Stuffed French Toast

- 1 cup packed brown sugar
 - 1/2 cup butter, cubed
 - 2 tablespoons light corn syrup
 - 1 cup chopped pecans
 - 12 slices Italian bread (1/2 inch thick)
 - 2 large tart apples, peeled and thinly sliced
 - 6 large eggs
 - 1-1/2 cups milk
 - 1-1/2 teaspoons ground cinnamon
 - 1 teaspoon vanilla extract
 - 1/4 teaspoon salt
 - 1/4 teaspoon ground nutmeg
- CARAMEL SAUCE:**
- 1/2 cup packed brown sugar
 - 1/4 cup butter, cubed
 - 1 tablespoon light corn syrup



In a small saucepan, combine the brown sugar, butter and corn syrup; cook and stir over medium heat until thickened. Pour into a greased 13x9-in. baking dish; top with half of the pecans, a single layer of bread and remaining pecans. Arrange apples and remaining bread over the top.

In a large bowl, whisk the eggs, milk, cinnamon, vanilla, salt and nutmeg. Pour over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 35-40 minutes or until lightly browned.

In a small saucepan, combine the sauce ingredients. Cook and stir over medium heat until thickened. Serve with French toast. Yield: 6 servings.