

# McKay House Pecan French Toast

## PICTURED ON THE COVER

- 4 eggs
  - $\frac{2}{3}$  cup orange juice
  - $\frac{1}{3}$  cup milk
  - $\frac{1}{4}$  cup sugar
  - $\frac{1}{4}$  teaspoon ground nutmeg
  - $\frac{1}{4}$  teaspoon vanilla extract
  - $\frac{1}{2}$  loaf (8 ounces) Italian bread, cut in 1-inch slices
  - $\frac{1}{3}$  cup butter or margarine, melted
  - $\frac{1}{2}$  cup pecan pieces
- Grated orange peel to taste, about 2 tablespoons*

Using a wire whisk, beat together eggs, orange juice, milk, sugar, nutmeg and vanilla. Place bread with edges touching in a single layer in a large flat dish. Pour milk mixture over bread, cover and refrigerate overnight, turning once.

When ready to cook, preheat oven to 400 F. Pour melted butter on a jellyroll pan, spreading evenly. Arrange soaked bread slices in a single layer on pan. Sprinkle evenly with orange peel and pecans.

Bake until golden, 20 to 25 minutes. Check slices during last 10 minutes of baking time to avoid burning. Serve with maple syrup and butter or fresh fruit. Makes 4 servings.

**Per serving: Calories 549    Fat 34 g    Cholesterol 259 mg**  
**Sodium 566 mg    Percent calories from fat 55%**