Pear Caramel Baked French Toast

Indulge in caramel french toast made with Werther's Original Creamy Toffees or Soft Caramels and fresh pears for a breakfast to remember. You and your family will love the soft and creamy caramel filling of this french toast.

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Ingredients

Enjoy our delicious Pear Caramel-Baked French Toast

- 128g (8 caramels) Werther's Original Creamy Toffees or Soft Caramels, cut in half
- 2 Williams pears
- 1 tbsp. butter
- 55g brown sugar
- 3/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 6 slices white bread
- 4 eggs
- 414ml milk
- 50g sugar
- 1 1/2 tsp. Vanilla extract

Preparation Steps

1. Peel, core and slice the pears into 1/4-inch-thick slices. Heat a tbsp. of butter in a pan until it melts then add the pears and cook, stirring occasionally, until tender, about 10 minutes. Turn off the heat, stir in the brown sugar, cinnamon and nutmeg. Set aside.

2. Meanwhile, toast bread slices. Cut them in half corner to corner to make triangles. Butter a 20x20cm (8x8-inch) baking dish then lay the bread triangles in the pan over lapping. Tuck the Werther's Original Soft Caramel or Creamy Toffee pieces between the toast.

3. In a bowl beat the eggs, then mix in the sugar, the milk and vanilla to make a custard. Pour the custard over the bread triangles, then spoon the pears over the top of the bread spreading them out. Let soak 30 minutes or cover and refrigerate overnight.

4. Preheat your oven to 190°C. Bake uncovered for about 30 minutes until the custard it set and doesn't shimmy when you shake the pan. It will puff up and brown slightly.

5. Have an amazing breakfast with our pear caramel french toast – serve warm for a maximum enjoyment.

Additional Information:

Makes: about 6

Prep Time: 20 minutes plus 30 minutes resting time

Cook Time: 30 to 40 minutes