

Pear Caramel- Baked French Toast

Indulge in caramel french toast made with Werther's Original Chewy 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.

This delicious pear french toast recipe won't disappoint!



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Ingredients

- 2 Bartlet pears
- 1 Tbsp. butter, cut up
- ¼ cup brown sugar
- ¾ tsp. cinnamon
- ¼ tsp. nutmeg
- 6 slices white bread
- 14 eggs
- 1¾ cups milk
- ¼ cup sugar
- 1½ tsp. vanilla
- 8 pieces (4.51 oz.)
Werther's Original Chewy or
Soft Caramels, cut in half

Makes:

about 6

Prep Time:

20 minutes plus 30 minutes
resting time

Cook Time:

30 to 40 minutes

Instructions

1. Peel, core and slice the pears into 1/4-inch-thick slices. Heat a Tbsp. of butter in a casserole till it melts then add the pears and cook, stirring occasionally, till 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 an 8x8-inch baking dish then lay the bread triangles in the pan over lapping. Tuck the caramel 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 375°F. Bake uncovered for about 30 minutes until the custard is 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.