

Praline Apple French Toast

written by The Recipe Exchange | November 16, 2014

Ingredients

1 cup all-purpose flour
1/4 cup granulated sugar
1 heaping tsp. baking powder
1 tsp. baking soda
1 cup whole milk
1/4 cup vegetable oil
1 egg OR 1/4 cup egg substitute
1 loaf day-old French bread – cut in 1" thick slices
9 lrg. eggs
2 1/4 cups milk
1/4 cup orange liqueur
1 1/2 Tbls. vanilla extract
1 1/2 tsp. ground cinnamon
1/2 cup real butter
3-4 med. tart apples – peeled, cored, chopped
1 1/2 cups chopped pecans
1 cup hot water
2/3 cup packed brown sugar

Directions

Arrange bread slices in a single layer in a greased baking dish.
Beat together eggs, milk, liqueur, vanilla, and cinnamon.
Pour mixture over bread and allow to stand for 20 minutes.
Sauté apples in butter for 5 minutes; stir in pecans and sauté an additional 5 minutes; stir in water and sugar and simmer for 5 minutes, stirring constantly; remove from heat and set aside.
Place coated bread in a greased skillet or griddle over medium heat.
Cook until browned on bottom, flip, and brown other side.
Serve apple mixture over French toast.