

Pear Caramel-Baked French Toast

Indulge in caramel french toast made with Werther's Original Soft Crème 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

This delicious Pear French Toast recipe won't disappoint!

- 2 Bartlett pears
- 1 tablespoon butter
- $\frac{1}{4}$ cup brown sugar
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- 6 slices white bread
- 4 eggs
- $1\frac{3}{4}$ cups milk
- $\frac{1}{4}$ cup sugar
- $1\frac{1}{2}$ teaspoons vanilla
- 8 pieces Werther's Original Soft Crème Caramels, cut in half

Directions

1. Peel, core and slice the pears into $\frac{1}{4}$ -inch-thick slices. Heat a tablespoon of butter in a pot 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 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.

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

Makes: about 6

Prep Time: 20 minutes plus 30 minutes resting time

Cook Time: 30 to 40 minutes



This delicious recipe contains
Werther's Original Soft Crème Caramels