



# OVERNIGHT

*french toast*

## INGREDIENTS

- butter topped brioche buns
- 1/3 cup melted butter
- 1/2 cup light brown sugar
- 6 eggs, slightly beaten
  - 2 cup milk
- 2 tbsp vanilla extract
  - 2 tsp cinnamon
  - 1 tsp salt
- 1/2 cup chopped pecans
- Maple syrup/powdered sugar

## DIRECTIONS

1. Mix butter & sugar. Pour in the baking pan.
2. Arrange buns in the baking dish. Mix eggs, milk, vanilla, cinnamon, & salt in a bowl, pour over buns.
3. Sprinkle pecans on top. Put in the refrigerator for at least 4 hrs.
4. Take the pan out of the fridge. Preheat oven to 350° & bake between 20-30 mins.
5. Remove from oven & before serving top with maple syrup/powdered sugar.