

Werther's
Original

Pear Caramel-Baked French Toast

🍴 **Serving: 6**

🕒 **Preparation Time: 20 mins**

🕒 **Cooking Time: 30/40 mins**

Ingredients

- 2 Bartlet pears
- 1 tbsp. Valio Salted Butter
- 1/4 cup brown sugar
- 3/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 6 slices white bread
- 4 Le Naturelle Eggs
- 1 3/4 cups milk
- 1/4 cup sugar
- 1 1/2 tsp. vanilla
- 8 pieces Werther's Original Soft Caramels, cut in half



Method

- 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 overlapping. 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 190°C. 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 maximum enjoyment.