



# OVERNIGHT FRENCH TOAST WITH BOURBON MAPLE SYRUP



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- 1 CUP PACKED LIGHT BROWN SUGAR
- 6 TABLESPOONS BUTTER, MELTED
- 1 CUP IRON FISH BOURBON BARREL AGED MAPLE SYRUP, DIVIDED
- 1 CUP CHOPPED TOASTED PECANS, DIVIDED
- 12 (1-INCH-THICK) BAGUETTE SLICES (FROM 1 BAGUETTE, ENDS DISCARDED)
- 5 LARGE EGGS, LIGHTLY BEATEN
- 1¼ CUPS WHOLE MILK
- 2 TABLESPOONS GRANULATED SUGAR
- 1 TEASPOON ORANGE ZEST PLUS 1 TBSP. FRESH JUICE (FROM 1 ORANGE)
- ½ TEASPOON GROUND CINNAMON
- 1¼ TEASPOONS VANILLA EXTRACT, DIVIDED
- 2 TABLESPOONS (1 OZ.) IRON FISH BOURBON FINISHED IN MAPLE SYRUP BARRELS POWDERED SUGAR, FOR SERVING

  
**RECIPE ON  
BACK SIDE**

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## **STEP 1**

STIR TOGETHER BROWN SUGAR, MELTED BUTTER, AND ¼ CUP OF THE MAPLE SYRUP. SPREAD MIXTURE INTO A 13- X 9-INCH BAKING DISH LIGHTLY COATED WITH COOKING SPRAY. SPRINKLE WITH ¾ CUP OF THE PECANS. ARRANGE BAGUETTE SLICES EVENLY ON TOP.

## **STEP 2**

WHISK TOGETHER NEXT 5 INGREDIENTS AND 1 TEASPOON OF THE VANILLA. POUR OVER BAGUETTE SLICES. COVER; CHILL 8 HOURS.

## **STEP 3**

PREHEAT OVEN TO 350°F. REMOVE BAKING DISH FROM REFRIGERATOR; LET STAND AT ROOM TEMPERATURE 10 MINUTES. BAKE, UNCOVERED, UNTIL GOLDEN BROWN AND SET, ABOUT 35 MINUTES.

## **STEP 4**

DURING FINAL 10 MINUTES OF BAKING, COMBINE BOURBON AND REMAINING ¾ CUP MAPLE SYRUP AND ¼ TEASPOON VANILLA IN A SAUCEPAN. COOK OVER LOW, STIRRING, UNTIL WARM, 2 MINUTES. REMOVE FROM HEAT; COVER PAN.

## **STEP 5**

SPRINKLE CASSEROLE WITH POWDERED SUGAR AND REMAINING ¼ CUP PECANS. SERVE WITH IRON FISH BOURBON-MAPLE SYRUP.

