



A.G. Thomson House Historic Bed & Breakfast Inn  
2617 E. 3<sup>rd</sup> Street  
Duluth, MN 55812  
877-807-8077  
[www.thomsonhouse.biz](http://www.thomsonhouse.biz)

---

### **Crème Brulee French Toast**

½ cup unsalted butter  
1 cup packed brown sugar  
2 tbsp corn syrup  
6 slices French Bread or Hawaiian Sweet Bread  
5 eggs  
1 ½ cups half and half  
1 tsp vanilla extract  
1 tsp Grand Marnier  
¼ tsp salt

Melt butter in a small saucepan over medium heat. Mix in brown sugar and corn syrup, stirring until sugar is dissolved. Pour into a 9 x 13 baking dish.

Remove crusts from the bread and arrange in the baking dish in a single layer. In a small bowl, whisk together eggs, half and half, vanilla extract, Grand Marnier, and salt. Pour over the bread. Cover and chill at least 8 hours or overnight.

Preheat oven to 350 degrees. Remove the dish from the refrigerator and bring to room temperature.

Bake uncovered for 35 to 40 minutes in the preheated oven until puffed and lightly browned.