

**The Incredibly Good EGGS!**  
**Recipe Contest**  
**Sponsored by the North Carolina Egg Association**  
**Tuesday, October 18, 2016**

First Place: Faye Smith, Fayetteville

**French Riviera Breakfast Egg Bake**

1 loaf French bread  
6 eggs  
1 ½ cups half and half  
1 Tbsp. granulated sugar  
½ tsp. vanilla  
½ tsp. cinnamon, divided  
½ tsp. nutmeg, divided  
1 stick butter, melted and divided  
½ cup brown sugar  
1 Tbsp. corn syrup  
½ cup chopped pecans

Slice bread into ½ inch slices. Spray a 9 x 9 baking pan with cooking spray. Arrange bread slices into 2 rows, overlapping slightly.

Mix eggs, half and half, granulated sugar, vanilla, ¼ tsp. cinnamon and nutmeg and mix until well blended.

Pour egg mixture over bread, cover and refrigerate for 4 hours or overnight.

Preheat oven to 350 degrees. Combine the remaining ingredients of melted butter, brown sugar, corn syrup and remaining cinnamon and nutmeg. Add pecans and mix well. Sprinkle topping over the bread mixture.

Bake 45 minutes or until puffed, golden brown center is set. Serves 10