



Amaretto Brioche Bake

Ingredients

- 1 cup packed brown sugar**
- 1/3 cup butter**
- 1/4 cup amaretto**
- 2 tablespoons light-color corn syrup**
- 1 12-oz. loaf brioche or other sweet bread, cut into 8 slices**
- 4 eggs, lightly beaten**
- 2 cups half-and-half, light cream, or milk**
- 1 1/2 teaspoon vanilla**
- 1/2 teaspoon salt**
- 1/4 teaspoon ground nutmeg or cardamom**
- Fresh blackberries, optional**
- Powdered sugar, optional**

Directions

Lightly grease a 3-quart rectangular baking dish. In a saucepan, combine brown sugar, butter, amaretto, and corn syrup. Cook and stir until boiling. Boil, uncovered, for 1 minute. Pour into the prepared baking dish. Arrange bread slices over brown sugar mixture.

In a medium bowl, combine eggs, half-and-half, vanilla, salt, and nutmeg. Pour evenly over bread slices. Using the back of a wide spatula, press bread down lightly to soak with egg mixture. Cover and chill for 4 to 24 hours.

Preheat oven to 350 degrees. Bake, uncovered, for 40 to 45 minutes or until a knife inserted near the center comes out clean and the top is lightly browned. Let stand for 15 minutes before serving.

If desired, top with blackberries and sprinkle with powdered sugar.

Servings: 8

Source: *Brunch & Breakfast* (Better Homes & Gardens)