

Caramelized Apple French Toast

1 cup sugar

3 tbsp. light Karo syrup (I substituted maple syrup)

6 tbsp. butter

3 apples (the recipe suggested Granny Smith, but I used Jona-Macs since that's what I had -- any baking apple should be fine), peeled, cored, and sliced

12-18 slices day-old white bread (use whatever you have) (I thought 18 slices made the pan a bit crowded, so I changed the amount of bread in the recipe to give you the option of using less)

2 eggs, beaten

1/2 cup milk

1 tsp. vanilla

Combine sugar, syrup and butter; boil in pan for 5 minutes. Pour into greased 9x13 pan. Place sliced raw apples on top of caramel. Place bread 3 layers deep in pan. Mix eggs, milk, and vanilla together; pour over bread.

Refrigerate overnight (I didn't - put it together and baked it immediately). Bake at 350 for 45 minutes until brown and slightly puffy.

The recipe is from the Washington House in West Virginia.