

Lee's Yummy Baked French Toast:

Ingredients

1 Loaf of Texas Toast thick sliced bread, cut in cubes (I use fat free wheat)
1 cup packed brown sugar
1/2 cup butter
6 or 7 eggs (I use eggbeaters)
1 teaspoon of vanilla extract
1/4 teaspoon of salt
2 cups milk
2 Tablespoons of Corn Syrup
1/8 teaspoon of Nutmeg
1 teaspoon of cinnamon
1 cup walnuts or pecans (OPTIONAL)

Grease a 9x13 or 10x14 baking pan

Put bread cubes in bottom of pan (I use a pizza cutter to cut my bread nice & fast)

Beat milk, eggs, vanilla, salt, cinnamon & nutmeg in a medium to large sized bowl, pour over bread cubes.....refrigerate over night, great to do on a Saturday night so you have very little mess on Sunday morning! You can even just refrigerate it for even just a few hours if necessary.

When ready to eat...the next day or few hours later, make the topping....

In a small saucepan, combine brown sugar, butter, corn syrup & walnuts or pecans (optional) & bring to a boil, simmer til slightly thickened.

Pour over bread cubes & bake 350 degrees for about 40 minutes.....great with no additional toppings unless desired, you can serve with a sprinkle of powdered sugar &/or syrup.

10/10/10