BAKED FRENCH TOAST

Yoke's fresh market

INGREDIENTS FOR 6 SERVINGS

2 Tablespoons Clear Corn Syrup 1 Cup Brown Sugar 1 Stick Unsalted Butter 1 Loaf Texas Toast 5 Eggs 1 ½ Cups Milk 1 Teaspoon Vanilla 1 Teaspoon Salt

PREPARATION

Prepare the night before needed.

Spray 13x9 baking dish.

In a sauce pan, melt corn syrup, brown sugar and butter. Spread evenly over the bottom of prepared baking dish. Cut off the crust of all the bread and cut in half. Layer all of the bread slices in one direction.

In a bowl, mix the eggs, milk, vanilla and salt and pour over bread. Sprinkle cinnamon & nutmeg on top. Cover and refrigerate over night.

Uncovered and bake at 350° for 45 minutes.

