

BAKED FRENCH TOAST

Recipe information: Served at the 2006 Past Commodore's Brunch

Ingredients:

10 Oz. Loaf Italian Bread, Cubed
8 Large Eggs
3 Cups Milk
4 Tsp. Sugar
¾ Tsp. Salt
2 Tablespoons Vanilla
4 Tablespoons Butter in small pieces

Directions:

- 1. Grease 9X13 pan.*
- 2. Put bread cubes evenly over bottom of pan.*
- 3. Beat eggs with milk, Sugar, salt & Vanilla.*
- 4. Pour over bread cubes.*
- 5. Cover & refrigerate 4 – 36 hours.*
- 6. Sprinkle bread with a mixture of cinnamon & sugar and dot top with butter pieces.*
- 7. Bake uncovered 45 – 50 minutes or until puffed and golden brown.*

Let stand for 10 – 15 minutes before cutting.

Serve with warmed maple syrup.