

Overnight French Toast

Ingredients

1/4 cup Butter or hard margarine

7 large eggs

2 cups milk (commercial eggnog can be substituted for milk for a richer flavour)

1/3 cup granulated sugar

1/4 tsp ground nutmeg

1/4 tsp cinnamon

1/4 tsp salt

1/2 tsp vanilla

1 French bread loaf, cut into 1 inch (2.5 cm) slices - regular bread can be substituted)

Icing (confectioner's) sugar, sprinkle

Method

Pour melted butter into the bottom of a baking pan/sheet to coat.

Beat the next 7 ingredients together well.

Dip both sides of each bread slice into the egg mixture. Lay in the baking pan/sheet. Pour any remaining mixture over slices.

Cover and refrigerate overnight. Can be frozen at this state.

Uncover and bake in oven at 450°F (230°C) oven on bottom rack for 20 to 25 minutes. Place on rack to cool.

Dust with icing sugar when warm. Serves 6 to 8.

NB Different types of fillings can be added in between the two layers of bread. Thinly sliced apples, raisins, peaches, plums etc. all make delicious fillings.

Serve with maple syrup and enjoy.