



Peach French Toast

1 C brown sugar

½ C butter

2 Tbsp water

1 can peaches, very well drained (29 oz)

French Bread

6 eggs

½ c milk

1 Tbsp Vanilla

½ tsp cinnamon

Caramel Sauce: Stir brown sugar, butter and water in a small saucepan. Heat to a boil then turn to low, simmer about 10 minutes (thick and bubbly). Pour sauce into a greased pan (9x11).

French Toast: Place peaches (very well drained) on top of caramel. Layer sliced bread over peaches. Mix egg, vanilla, milk and cinnamon in a separate bowl. Pour over bread. Cover with plastic wrap and refrigerate overnight.

Set on counter about half an hour before baking. Bake at 350 degrees for 25-30 minutes. Bread should be golden brown and egg set (caramel will be liquidy).

*We serve this dish with a dusting of powdered sugar, a dab of homemade whipped cream, and garnish with a sprig of fresh mint.