

Sweet Baked French Toast

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Ingredients

1 lb. loaf French bread – diagonally sliced to 1" pieces
8 eggs
2 cups milk
1 1/2 cups half and half
2 tsp. vanilla extract
1/4 tsp. ground cinnamon
3/4 cup real butter
1 1/3 cups brown sugar
3 Tbls. light corn syrup

Directions

Butter a 13" X 9" X 2" baking dish and arrange bread slices in the bottom.
In a large bowl, beat together eggs, milk, half and half, vanilla, and cinnamon.
Pour over bread slices, cover, and refrigerate overnight.
In a small saucepan, combine butter, brown sugar, and corn syrup; heat until bubbling.
Pour over bread and egg mixture.
Bake in 350 degree oven, uncovered, for 40 minutes.