

Baked French Toast

Cher Gray of Green Eyed Lady

9x 13 pan - 375° for about 40 minutes

1 stick butter

1 cup packed brown sugar

1 loaf Italian bread cut in 1/2" slices – discard the ends

6 eggs

1-1/2 cups milk

Cinnamon

Vanilla

Melt butter in baking pan, stir in brown sugar, top with 2 layers of bread.

In a separate bowl, mix eggs, milk, cinnamon and vanilla. Cover and refrigerate over night.

Bake uncovered for about 40 minutes. The bottom mixture should be bubbling and the egg mixture between the bread looks done.

To die for French Toast with rave reviews. First served at the Commodore's Brunch.