

Baked French Toast

Ingredients:

1/2 cup butter or margarine
1 cup light brown sugar
1 tsp cinnamon
12 slices white bread
5 eggs, well beaten
1 1/2 cups milk

Instructions:

Melt butter and pour into in 9"x13" pan
Sprinkle brown sugar evenly over the melted butter.
Lay bread in pan, 2 layers deep.
Beat eggs and milk, pour over bread.
Sprinkle top with cinnamon. Cover and place in fridge overnight.
Uncover and bake at 350 degrees for 45 to 50 minutes.

No need for syrup as this makes its own! Remove from pan using spatula, being sure to scrape the "syrup" off of the bottom, invert on plate to serve.