



CHRISTMAS RECIPE CORNER



Christmas Morning French Toast

Ingredients:

- 1/2 loaf of French bread, cut diagonally in 1 inch slices
- 4 eggs
- 1 cup milk
- 3/4 cup half-and-half cream
- 1/4 cup and 2 tablespoons butter
- 2/3 cup brown sugar
- 1/8 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 tablespoon and 1-1/2 teaspoons light corn syrup (or golden syrup)

Directions:

- Butter a 9x13 inch baking dish, and then arrange the slices of bread in the bottom.
- In a large bowl, beat together the eggs, milk, cream, vanilla and cinnamon.
- Pour over the bread slices, cover, and refrigerate overnight.
- The following morning, preheat oven to 350F (180C)
- In a small saucepan, combine the butter, brown sugar and corn syrup (or golden syrup), and heat until bubbling.
- Pour over the bread and egg mixture. Bake in the preheated oven, uncovered, for 40 minutes.