



BAKED FRENCH TOAST

Servings: 6

Prep Time: 15

Cook Time: 10

Ingredients

- 12 EGGS
- 1/2 cup milk
- 12 slices day-old white OR whole wheat bread
- butter, OPTIONAL

Directions

1. HEAT oven to 260°C.
2. BEAT eggs and milk in large bowl until blended
3. POUR 1/2 of the egg mixture into 13 x 9 x 2-inch baking pan
4. PLACE 6 bread slices in pan; turn slices over and let stand until egg mixture is absorbed.
PLACE bread in single layer on well-greased baking sheet
5. REPEAT with remaining egg mixture and bread, using a second baking sheet
6. BAKE in 260°C oven 6 minutes.
7. TURN slices over; spread with butter, if desired.
8. BAKE until golden brown and no visible liquid egg remains, 3 to 4 minutes longer.
9. SERVE or FREEZE for later use