

# Overnight French toast

## MAKES 8 SERVINGS

1 long loaf French bread  
8 large eggs  
3 cups milk  
1 teaspoon sugar

1 tablespoon vanilla extract or 2  
tablespoons rum  
2 to 3 tablespoons butter  
Syrup, honey, jam or yogurt for  
topping

1. Slice bread into 1- to 1½-inch-thick slices and arrange snugly in buttered 9-by-13-inch baking dish.
2. Beat eggs in large bowl. Add milk, sugar and vanilla and blend well. Pour over bread. Cover dish tightly with foil or plastic wrap. Refrigerate 4 hours (or up to 36 hours).
3. Uncover baking dish and dot with butter. Bake, uncovered, in a preheated 350-degree oven 40 to 50 minutes or until puffed and light golden brown. Top with syrup, honey, jam or yogurt.

### Nutrition Information (per serving)

<b>Calories:</b> 306	<b>From fat:</b> 91	Percentages of daily value based on 2,000-calorie diet.					
Total fat	10g	15%	Carbohydrate	38g	13%	Vitamin A	13%
Saturated fat	4g	19%	Dietary fiber	0g	0%	Vitamin C	1%
Cholesterol	225mg	75%	Sugars	5g		Calcium	18%
Sodium	488mg	20%	Protein	15g		Iron	13%