

Baked French Toast

1 lg french bread (1" sl)	1 tsp vanilla
6 lg eggs	1/4 " cinnamon
1 1/2 c milk	1/4 " nutmeg
1 c 1/2 + 1/2	1/2 c l. brown sugar
1/4 c butter	1/2 c ch. walnuts
maple syrup	1 T light corn syrup

1. Butter 9" sq pan. Arrange bread, overlapping, to fill pan completely. Combine eggs, milk, cream, vanilla, cinnamon, nutmeg, mix well. Pour over bread. Cover & refrigerate overnight.

2. Next day: Preheat oven to 350°. Combine butter, sugar, walnuts & corn syrup. Mix well. Spread over bread. Bake 40 min. or until puffed & golden. Serve w/ maple syrup.

Makes 6-8 servings

McCall Nov. 88