



Overnight Apple French Toast



Ingredients:

1 Cup Brown Sugar
½ Cup Butter
2 Tbsp White Corn Syrup
3 Large Apples, peeled, seeded, and sliced
6 Eggs
1 Cup Milk
1 Tsp Vanilla
1 Loaf of French Bread, sliced thick (you definitely won't need all of it)
Cinnamon (to taste)

Directions:

Melt butter in saucepan over med. heat. Add brown sugar and corn syrup. Heat for 5 minutes, allowing it to boil.

Remove from heat and pour into a 9x13 glass pan. Place apples over the caramel in the pan.

In a separate bowl mix the eggs, milk and vanilla. Dip the bread into the mixture, coating liberally. Place bread over apples in the pan (you won't need all the bread, just enough to fill the pan).

Sprinkle very generously with cinnamon.

Cover and refrigerate overnight so that all the flavors can penetrate. In the morning, heat the oven to 350°, and cook for 45 minutes.