

Submitted by: Donna Grotheer

Recipe Name:

Make ahead French Toast



Ingredients:

1 loaf Pepperidge Farm Cinnamon Raisin Swirl bread
5 -6 Apples, peeled and sliced, not too thin.
1 tsp cinnamon
3 tbsp sugar
1/3 cup orange juice
2 tbsp butter
1 dozen eggs
1 quart half and half
1 tsp vanilla

Directions:

Grease a 9X11 baking pan

To a sauce pan, add the sliced apples, cinnamon, sugar, orange juice and butter. Mix this all up and cook the apples until soft, but with some bite to it (aka – not mushy).

Once the apples are ready, cool the apples, making sure the remaining liquid is somewhat thickened – to a syrup consistency). To the greased baking pan, lay the bread in one layer, covering the bottom completely. You can cut the pieces of bread at the end to make them fit nicely.

Add the cooked, sliced apples (with the syrupy juice included), making an even layer over the bread to cover it completely.

Lay a second layer of bread over the apples, completely covering the apples, the same way you did before.

In a separate bowl, combine the eggs, half & half, and vanilla, and beat until well mixed. Pour this mixture over the bread, making sure to add all of the liquid. Have courage! It WILL fit. Cover the pan with clear plastic wrap, making sure to put the wrap snugly over the bread, then wrapping it tightly.

At this point, I add aluminum foil to make sure nothing leaks out, and then refrigerate overnight. In the morning (or, at least an hour, hour and a half before you want to eat), preheat the oven to 350 degrees.

Remove the plastic wrap and the foil. You will notice that the bread has absorbed all the liquid (or most of it).

Bake for an hour, until browned nicely on top, and the liquid is gone around the edges. It will be quite nice and puffed up. Let it cool for about 15 minutes. Dust with powdered sugar. Serve with syrup (or not) and enjoy!

Donna's post notes:

I put a sheet pan under the baking pan, just in case the liquid bubbles over.

You can substitute any fruit you like, instead of the apples. You can even use canned fruit (gasp!!!). Another variation that a friend of mine does is to add cooked, crumbled breakfast sausage either in place of the fruit, or in addition to the apples (such wild abandon!).

Lastly, however long it takes to cook, be patient and don't dig into the lusciousness until it has cooled sufficiently. You will be rewarded for your efforts at restraint. And you will save yourself a burned lip.