

OVERNIGHT FRENCH TOAST

Ingredients List:

- 6 tablespoons butter
- 3/4 cup (5.5 ounces) packed light or dark brown sugar
- 2 tablespoons pure maple syrup (can sub corn syrup or pancake syrup)
- 6 (1-inch thick) slices French bread, cut into 3/4-inch cubes (see picture below the recipe)
- 4 large eggs
- 1 cup half-and-half
- 1 tablespoon vanilla extract
- 1/4 teaspoon salt
- Sweetened whipped cream + fresh strawberries/raspberries, for serving



First, combine butter, brown sugar and the syrup into a microwaveable bowl. Cook on high for 1-2 minutes until all sugar has dissolved. Then stir. Now, spread brown sugar mixture across a greased 9x13" pan.

Next, place the cubes of bread in a single layer on top of the sugar mixture.

Whisk together the eggs, half and half, vanilla and salt, using the Bosch Universal Plus whips, then pour that over the bread. Cover this pan and refrigerate overnight. Now it's time to celebrate! All the mixing and combining is over! Note: If your bread is thick, or you like a softer finished product, you can up it to 5 eggs and 1.5 cups half and half!

In the morning, take the pan out of the fridge, uncover it and place it in a cold oven. Now preheat your oven to 350 degrees fahrenheit. Once it reaches temperature, set the timer for 30-35 minutes, until the bread is golden brown and syrup is bubbly! Serve immediately with whip cream and berries! Enjoy!