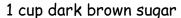
Peach French Toast

Level: Easy Serves: about 8 Prep time: 25 minutes
Cooking time: 30 minutes



 $\frac{1}{2}$ cup (or 1 stick) unsalted butter

2 Tbsp. water

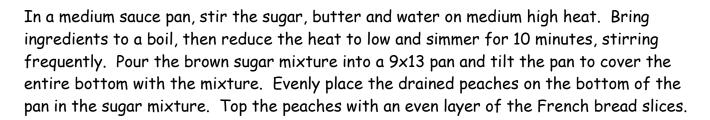
1 (29 oz.) can sliced peaches in heavy syrup, drained (not rinsed)

1 loaf day-old French bread, cut in $\frac{3}{4}$ -inch slices to make about 12 slices (discard ends)

5 large eggs

1 tsp. vanilla

½ tsp. ground cinnamon



In a medium bowl, whisk together the eggs and the vanilla. Very, very slowly, pour the egg mixture over the bread slices and make sure that all the slices are coated evenly. Sprinkle the top of the French bread with the cinnamon. Cover and refrigerate for 8 hours or overnight.

Remove the pan from the refrigerator and let sit for 30 minutes to come to room temperature. Preheat the oven at 350°. Bake for 30 minutes. Serve warm.

