

Peach French Toast

Level: Easy

Serves: about 8



Prep time: 25 minutes

Cooking time: 30 minutes



1 cup dark brown sugar

$\frac{1}{2}$ 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

$\frac{1}{4}$ tsp. ground cinnamon

In a medium sauce pan, stir the sugar, butter and water on medium high heat. Bring ingredients to a boil, then reduce the heat to low and simmer for 10 minutes, stirring frequently. Pour the brown sugar mixture into a 9x13 pan and tilt the pan to cover the entire bottom with the mixture. Evenly place the drained peaches on the bottom of the pan in the sugar mixture. Top the peaches with an even layer of the French bread slices.

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.