

CARMEL FRENCH TOAST

From: Marge Simons

2 Tbsp. Corn syrup, light or dark
½ Cup Butter
1 Cup Brown sugar, packed
1 loaf Buttermilk or potato bread, crusts trimmed
5 Eggs
1 ½ Cup Milk
1 tsp. Vanilla
¼ tsp. Salt

Combine syrup, butter, and brown sugar in a small saucepan and simmer until the sugar is dissolved and mixture is thick. Pour into 9"x13" baking dish and set aside.

Layer the bread slices on the syrup in the baking pan. You will need about 12 slices of bread total, 6 per layer. In a large bowl, beat the eggs, milk, vanilla and salt. Pour evenly over the bread. Cover with foil and refrigerate overnight.

Remove casserole dish from refrigerator while oven is pre-heating to 350 degrees. Bake uncovered for about 45 minutes or until golden brown. Cut into squares and serve with butter and a selection of syrups.

This dish was at the Coast to the Cascades' Maureen McNaughton technique seminar in Coburg Oregon, April 14, 2007. The actual recipe is from Marge's friend Jeanie.