

Oven Baked Apple French Toast

Great on a holiday morning

Submitted by: Sue M

Ingredients:

1 cup packed brown sugar
1 stick butter
2 tbs light corn syrup
½ teaspoon Goodman's Burnt Sugar

2-3 large apples, peeled and sliced
2 tsp cinnamon

3 eggs
1 cup milk
1 teaspoon Goodman's Vanilla

7-10 slices Texas toast or thick sliced French bread

Quantity: 13 x 9 pan

Preparation:

Combine brown sugar, butter, corn syrup and Goodman's Burnt Sugar in a sauce pan. Cook on low to medium heat, about 10 minutes. Stir constantly until smooth.

Pour brown sugar mixture into greased 13 x 9 pan. Layer apples over sugar mixture. Sprinkle cinnamon over apples. Combine eggs, milk and Goodman's Vanilla. Dip bread into egg mixture and place in one layer over apples. Pour extra egg mix over bread. Cover and refrigerate 8-10 hours before baking. (Time can be shortened if needed.) Cook uncovered at 350 degrees for 30 minutes until knife comes out clean.