

# Heritage Recipes

You can share old family recipes and traditions

## Baked French Toast

From Iris

My friend Tammy turned me on to this brunch favorite -- Baked French Toast. I'm providing the original Baked French Toast recipe and one that I "jury rigged" to make it less fattening but no less delicious. I've made both recipes and served them at the same brunch and no one could tell the difference. Serve with bacon or sausage for a real treat.

### Baked French Toast

	<b>Original Recipe:</b>	<b>Substitute:</b>
6	large eggs	Equivalent fake (Egg Beaters) eggs
1	baguette French bread or 1 loaf sliced French bread	
1 ¼	cups whole milk	1 1/4 cup 1% or skim milk
1 cup	cream or half & half	1 cup evaporated skim milk
1 tsp	vanilla	
1/4 tsp	nutmeg	
1 cup	brown sugar	
2 tsp	corn syrup	
1/2 tsp	cinnamon	
1/2 cup	butter, softened	1/2 cup margarine
1/2 cup	walnuts, optional	1/4 raisins

Cut bread into 1" cubes and put into 9 x 13" greased pan (Use Pam).

Mix eggs, milk, cream, vanilla, cinnamon and nutmeg Pour over bread slowly getting all the bread wet. Refrigerate overnight.

Mix butter, brown sugar, nuts/raisins and corn syrup. "Dab" butter/sugar mixture over bread and bake at 350 degrees for 40 minutes.

Submit Your Favorite Recipes along with their stories to

[editor@heritagerecipes.com](mailto:editor@heritagerecipes.com)

[www.heritagerecipes.com](http://www.heritagerecipes.com)