Baked Cinnamon Nutmeg Apple French Toast

Yield: 8 servings 9x13-inch baking dish

This is a simple way to make French toast in the oven. You will not have to watch it over the stove.

1 pound egg bread, pulled into pieces

1 cup heavy cream 1 cup whole milk

8 large eggs

2 medium apples, thinly sliced

1/4 cupmaple syrup2 tbsplight brown sugar2 tspground cinnamon1 tspground nutmeg

1 tsp vanilla 1/4 tsp salt

- 1. Place the pieces of bread into the baking dish and set aside.
- 2. In a large bowl, combine all of the above. Pour the batter over the bread and let it soak in. Submerging the bread. Bake in a preheated oven at 350°F, until a knife inserted in the center comes out clean. About 22-28 minutes.
- 3. Serve with fresh fruit and maple syrup.

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