

# Overnight French Toast

## Ingredients

French Toast:

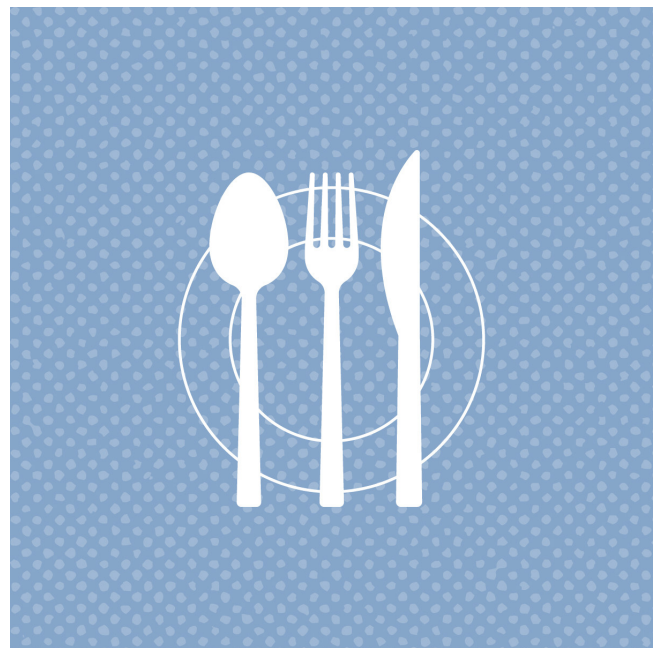
- 1/4 cup butter or margarine, softened
- 12 slices French bread (3/4 inch each)
- 6 eggs, slightly beaten
- 1 ½ cups 2% milk
- 1/4 cup granulated sugar
- 2 tbsp Original Syrup
- 1 tbsp vanilla extract

Walnut Syrup:

- 2 cups Original Syrup
- 1 cup walnuts, chopped, toasted\*
- 1/4 cup confectioners' sugar

## How to make it

1. To prepare French toast, spread butter over bottom of 9" x 13" baking pan. Arrange bread slices in pan, side by side. Do not overlap.
2. Combine eggs, milk, sugar, syrup and vanilla extract in medium bowl with wire whisk until well blended; pour evenly over bread.
3. Turn bread slices over to coat. Cover with plastic wrap and refrigerate overnight.
4. The next day, preheat oven to 450°F. Remove plastic wrap. Bake 13-15 minutes or until light golden brown.
5. To prepare walnut syrup, combine syrup and walnuts in medium saucepan. Bring to a boil over medium heat; reduce heat to low and simmer 8-10 minutes.
6. To serve French toast, arrange 2 slices on a plate; sprinkle with confectioners' sugar. Top with warm walnut syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	6

## Made with



Original Syrup