

Tiny Naylor's

French Toast Princess Anne

Yield: 8 servings

9x13-inch baking dish, buttered

Oven preheated to 350°F

This is a simple way to make French toast in the oven. It is a cross between a bread pudding and a French toast. Very easy to make for a crowd.

1 pound	egg bread, pulled into pieces
2 medium	apples, thinly sliced
1 cup	heavy cream
1 cup	whole milk
8 large	eggs
1/4 cup	pure maple syrup
2 tbsp	light brown sugar
2 tsp	ground cinnamon
1 tsp	ground nutmeg
1 tsp	vanilla
1/4 tsp	salt

1. Place half of the pieces of bread into prepared baking dish, layer apples in the center and then cover with remaining bread pieces. Set aside.
2. In a large bowl, combine cream, milk, eggs, maple syrup, brown sugar, cinnamon, nutmeg, vanilla and salt. Pour the batter over the bread and let it soak in. Submerging the bread. Bake in a preheated oven at 350°F(180°C), until a knife inserted in the center comes out clean. About 22-28 minutes.
3. Serve with fresh fruit and maple syrup.