

# Maple Oven French Toast (Overnight)

By Carol Hurst

*Olde Town Spice Shoppe*

This make-ahead recipe is fantastic for a special holiday, or anytime! It's pictured here with Sweet Potato Pecan Butter and a drizzle of real Maple Syrup. The recipe originated with my friend, Judee Holder in Sandy, Utah!

## Ingredients

Makes: 12- 3/4" slices of French bread

Soaking mixture:

- 6 eggs
- 1 1/4 cup milk
- 1/4 cup Half and Half
- 1/4 cup sugar
- 2 tbl maple syrup
- 1 1/4 tsp vanilla
- 1/4 tsp salt

Powdered sugar for dusting

Topping of your choice

(I like our Sweet Potato Pecan Butter)



## Directions

Combine all ingredients for the soaking mixture and pour in a buttered 9" x 13" shallow baking pan. Place bread slices in the pan, turning once or twice to allow the bread to soak up the mixture. Cover the pan and place in the refrigerator overnight. In the morning, turn the slices again, and place the pan in a 400 degree oven for 15 minutes. Turn the slices again, and bake an additional 20 minutes. Remove from the oven and dust with powdered sugar (optional) and serve with your favorite syrup, or fruit compote.

Your French Toast should be crispy and golden brown- delicious!

Chef Carol Hurst was featured on her local Fox station in a story about Oven French Toast (Overnight). View videos about this recipe and other quick, delicious ideas by searching for Carol Hurst at [youtube.com/oldtownspices](https://www.youtube.com/oldtownspices) or visiting [davisclipper.com](https://www.davisclipper.com).