

BAKED FRENCH TOAST

4 Servings, about 2 slices each

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| White bread | 8 1/2-inch-thick slices |
| Eggs | 5 |
| Whole milk | 1-1/2 cups |
| Sugar | 1/4 cup |
| Vanilla | 1/2 teaspoon |

PREPARATION TIME: 15 MINUTES

COOKING TIME: 30 TO 40 MINUTES

1. Lightly grease a 13- by 9- by 2-inch baking pan. Cut each slice of bread into 2 even strips. Arrange bread strips in pan.
2. In large bowl, mix eggs, milk, sugar, and vanilla with an electric mixer on low speed until well-blended, about 5 minutes.
3. Pour egg mixture over bread strips; cover. Chill 4 to 24 hours.
4. Preheat oven to 425° F. Bake until eggs are set and toast is lightly browned, about 30 to 40 minutes.
5. Serve with Cinnamon Sugar Topping.

PER SERVING:

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| Calories | 460 |
| Total fat | 23 grams |
| Saturated fat | 7 grams |
| Cholesterol | 279 milligrams |
| Sodium | 581 milligrams |