

Decadent French Toast

2 tablespoons corn syrup
1 cup firmly packed brown sugar
5 tablespoons butter
8 slices French bread
5 eggs
1-1/2 cups milk
1 teaspoon vanilla
sour cream and fruit for topping

Night before: Heat corn syrup, sugar and butter in small saucepan until bubbly. Pour mixture into a 9x13 inch pan. Nestle the bread slices into the syrup. Mix together eggs, milk and vanilla and pour over bread. Cover pan and refrigerate overnight .

To cook: Bake in preheated oven at 350 degrees for 45 minutes.

To serve: Loosen edges from pan sides and cut between bread slices. Invert slices onto a serving platter so that the caramelized portion of the French toast is on top. Top each serving with sour cream and fruit. Must serve immediately as the caramelized portion hardens quickly.

Brought by Jenny Dunn