

Caramel Apple French Toast

Serves 6 (I adjust the recipe for 6 slices - approx 3/5 of full recipe)

1 C brown sugar, packed	3 eggs
1/2 C butter	1 C milk
2 TBS light corn syrup	1 tsp vanilla extract
2 large tart apples, peeled and sliced	10 1" slices French bread

- Spray 9"x13" baking pan with cooking spray
- Combine brown sugar, butter & corn syrup on saucepan
- Cook 5 minutes, stirring occasionally
- Pour into baking pan
- Arrange sliced apples on top

- Combine eggs, milk & vanilla in large, shallow baking sheet
- Soak bread slices on each side for 1 minute
- Place bread slices on top of the apples
- Cover & refrigerate 8-10 hours or overnight

- Remove from cold storage 30 minutes before baking
- Preheat oven to 350
- Bake uncovered 35-40 minutes or until set