



Baked French Toast

Adapted from Pat and Gina Neely

BAH Note: The Neelys recommend spraying the rack with nonstick spray before putting the bread slices on it. Take it from me, you really should do this. I forgot and ended up having to pry my french toast free from the wire rack. I also baked it at 375 for 15 minutes (since I had it in the oven with the bacon) but it really could have used another 5 minutes @ 375.

- 8 slices bread, thickly cut
- 4 large eggs
- 2 cups half and half
- 2 teaspoons ground cinnamon
- 1 teaspoon vanilla

Heat oven to 350 degrees. Line a sheet pan with foil, place a cooling rack in the sheet pan, and coat lightly with nonstick cooking spray.

Combine the eggs, half and half, cinnamon, and vanilla in a bowl and whisk to combine. Pour the custard into a lasagna dish and add the bread slices. Let the bread soak for about 3 minutes, turning occasionally. Remove the bread from the custard, letting the excess drain off, and place on the rack.

Bake for about 25 minutes until the bread is golden brown and puffed.

baked french toast was posted by wendi on 18 may 2010 at bonappetithon.com