

Weekend guests? Make this scrumptious make-ahead French toast with brown sugar sauce. It's sweet and easy!

### MAKE-AHEAD FRENCH TOAST

Preparation time: 20 minutes

Baking time: 35 minutes

#### French Toast

- 1 (1-pound) loaf French bread**
- 2 cups milk**
- 6 eggs**
- 1 1/2 teaspoons vanilla**
- 1 teaspoon freshly grated orange peel**

#### Sauce

- 1/2 cup firmly packed brown sugar**
- 1/2 cup milk**
- 1/4 cup LAND O LAKES® Butter with Olive Oil**
- 1/2 teaspoon vanilla**
- 1/2 cup sliced almonds**

#### Topping

- Powdered sugar, if desired**
- Maple syrup, if desired**

- ◆ Slice bread into 10 to 12 (1-inch thick) slices. Arrange bread slices on bottom of greased 13x9-inch baking dish; set aside.
- ◆ Combine all remaining French toast ingredients in medium bowl. Beat at low speed until well mixed. Pour mixture over bread, covering all bread surfaces. Cover; refrigerate 4 hours or overnight.
- ◆ Heat oven to 350°F. Meanwhile, combine all sauce ingredients except almonds in small saucepan. Cook over medium heat, stirring occasionally, until Butter with Olive Oil is melted (3 to 4 minutes). Continue cooking until mixture comes to a boil. Reduce heat to low; cook, stirring constantly, 1 minute. Remove from heat.
- ◆ Sprinkle bread with almonds. Pour sauce mixture over bread mixture in pan. Bake, uncovered, for 35 to 45 minutes or until knife inserted near center comes out clean and edges are golden brown. Let stand 5 minutes; sprinkle with powdered sugar, if desired. Serve warm with maple syrup, if desired.

8 servings

#### Nutrition Facts (1 serving)

Calories	370
Fat	14 g
Cholesterol	170 mg
Sodium	490 mg
Carbohydrate	47 g
Dietary Fiber	2 g
Protein	13 g

14469

©2008 Land O'Lakes, Inc.