



bender haus peach french toast

A RECIPE BY BOBBI BENSON

Prep Time - 25 minutes

Refrigerate overnight

Bake Time - 45-50 minutes

Servings - 6 to 8

ingredients

- 1 cup packed brown sugar
- ½ cup butter
- 2 tablespoons of water
- 1 can (29 oz) sliced peaches, drained
- 12 slices of french bread
- 5 eggs
- 1/1/2 cup of milk
- 1 tablespoons vanilla
- cinnamon

directions

- In a small pan, bring the brown sugar, butter and water to a boil. Simmer for 10 minutes, stirring frequently.
- Pour into a 9x13 baking dish. Arrange peach slices on top and place the bread slices on top of the peaches.
- In a separate bowl, whisk eggs, milk and vanilla together and pour over the bread.
- Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking.
- Sprinkle with cinnamon.
- Cover and bake at 350 degrees for 20 minutes. Uncover and bake for an additional 25-30 minutes or until the bread is brown.
- Before serving, spoon the syrup from the pan over each serving.