

BAKED FRENCH TOAST

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1 baguette or small Italian bread enough to fit 8x8 baking pan

3 eggs

2 cups milk

2 teaspoons vanilla extract

2 Tablespoons orange juice

1 teaspoon fresh orange zest

Pinch of salt

(opt) 3 Tablespoons turbinado or course sugar for top

3 tablespoons soft butter to spread on bread

Butter or spray 8 x 8 baking pan. Slice bread in pieces the same length as width of inside of baking dish (to fit snug end to end) Then slice each piece in half lengthwise. Place the pieces side by side so the bottom of the baking pan is covered with no gaps.

In medium bowl, whisk eggs, milk, vanilla, OJ, orange zest and pinch of salt until blended. Pour over bread in pan. Bread will float at first, but will soak in. Sprinkle with course sugar if

desired. Let soak for at least 30 minutes. You may cover with wrap and let soak overnight, but know that the consistency will be very fluffy and more like a soufflé than baked French toast.(which is like a bread pudding or custard with crispy topping)

Bake at 375 degrees for 30-40 minutes. Watch toward the end. It should be golden brown on edges and puffed up above the edge of the pan. Remove from oven and let cool before serving. It will 'deflate' but does not affect taste.

Served best warm, with your choice of:

Butter

Maple syrup

Dusting of powdered sugar (in a shaker or through wire sieve)

Fruit sauce (see recipe on www.playingwithfood.tv)

Applesauce

Yogurt

Whipped cream

*this is a great easy alternative to pancakes for kids!