

Kim's Apple Overnight French Toast

1 c. brown sugar	5 eggs (I use eggbeaters)
½ c. butter	1 ½ c. milk (I use nonfat)
2 T. corn syrup	1 t. vanilla
2 tart apples, peeled and sliced	1 loaf French bread
Dash of cinnamon	

Combine sugar, butter and syrup and cook until syrupy. Pour into 9x13 baking dish. Spread apples over this mixture. Cut bread into ¾" slices and place on top of apple slices. Whisk together remaining ingredients and pour over bread. Cover and refrigerate overnight.

Bake uncovered at 350 degrees for 40 minutes or until lightly browned. Turn pieces over when serving and serve with maple syrup if desired (does not really need any syrup unless too dried out!)

Serve with fresh fruit and mini-sausage or bacon.

Serves 6-8.