

White Lace Inn

Baked Cherry French Toast

Ingredients:

- 1 loaf of white bread
- 1/2 loaf of French bread
- 4 cups of frozen Door County cherries
(rinsed and drained)
- 7 eggs
- 1 1/2 cups milk
- 1 1/2 cups half & half
- 2 teaspoons vanilla extract
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 cup of sugar

Toppings:

- 1/2 cup butter, soft or melted
- 1 cup brown sugar
- 2 tablespoons dark corn syrup
- 1 cup chopped walnuts

Directions:

Cut the loaf of white bread into cubes. Place the cubes into a greased 9x13 pan. Spread the cherries over the bread. Cut ten 1 inch slices of French bread, place the slices over the cherries. Beat the eggs well, add the milk, cream, vanilla, nutmeg, cinnamon and beat again. Pour the egg and milk mixture over the French bread slices. Melt the butter, then add the brown sugar, corn syrup, and walnuts. Spread this topping on the bread. cover and refrigerate overnight.

Preheat the oven to 350°. Bake uncovered for 50-60 minutes. Can cover with tinfoil for the last 15 minutes to keep it from getting too brown. Let set for about 10 minutes before slicing into 10 servings. Enjoy!!

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