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Awesome Overnight French Toast

Make this recipe the night before and then cook and serve it the next morning. It's terrific for weekend mornings with your kids or even the morning after a slumber party. Make it using homemade bread, baked and then sliced.

What you will need:
9x12 glass pan
2 tablespoons light corn syrup
1 stick butter or margarine
1 cup brown sugar, packed
12 slices of white bread
5 eggs
1-1/2 cup milk
1 teaspoon vanilla extract

Combine the butter, corn syrup and brown sugar in a small sauce pan, over a low heat. Stir and simmer until it is easy to pour. Pour the syrup mixture into the bottom of a 9x12 Pyrex dish. Place pieces of bread on top of the syrup. Beat together the eggs, milk and vanilla extract. Pour that over the bread. Cover the dish and place it into the refrigerator overnight.

Preheat your oven to 350° F. Remove the French toast from the refrigerator. Remove the covering you placed on it. Put it into the oven and bake for 50 to 60 minutes. Remove from oven, cut into squares and serve warm.

This recipe makes enough to serve 3 to 4 people.