

Crème Brûlée French Toast

Serves 6

6 slices of day-old bread

4 large eggs

2 cups whole milk

2 tbsp. vanilla

2 tbsp. cinnamon

½ cup sugar

2 tsp. lemon zest

¼ cup butter

1 cup light Karo syrup

1 cup light brown sugar

2 tbsp. baking powder

½ tsp. salt

In a large mixing bowl, start by cracking the eggs. Add milk, salt, vanilla, sugar, lemon zest, baking powder, sugar. Whip the mixture until its light and fluffy. In a medium sauce pan, add butter, brown sugar and Karo syrup. Bring the syrup to a boil, then simmer for 2 minutes. Pour the brown sugar mixture into a medium size baking pan. Cut the crust off the bread and place the bread on top of the brown sugar mixture. Pour the French toast batter on top of the bread and bake at 350 for 30 minutes or until golden brown. Serve with powdered sugar and enjoy!