

## **Spring Lake Inn Peaches & Cream French Toast**

2 tablespoons corn syrup  
½ cup butter  
1 cups brown sugar, packed  
One loaf of French semolina or challah bread, thickly sliced  
5 eggs  
1 ½ cups of sliced peaches or enough to cover your baking pan  
1 ½ cups half-and-half  
1 teaspoon vanilla  
¼ teaspoon salt

In a small saucepan, combine the syrup, butter, and brown sugar; simmer until syrupy.  
Pour this mixture into a 9X13 inch Pyrex baking pan; set aside  
Place the sliced peaches evenly on top of the syrup. Slice the loaf into thick slices and place over syrup/peaches in baking pan.

In a large bowl, beat together the eggs, half-and-half, vanilla and salt. Pour evenly over the bread. Cover and refrigerate overnight.

In the morning, leave the casserole at room temperature while the oven preheats. Bake at 350 degrees, uncovered, for 35 to 45 minutes (depending on your oven). Cut into squares and serve immediately. Yield 6 to 8 servings