

## Peach French Toast

12 Pieces day old French bread cut 3/4 inch thick. (We used Challah bread)

29 oz can of sliced peaches, drained.

1 Cup brown sugar

2 Tablespoons water

1/2 Cup butter

5 Eggs

1 1/2 Cup milk

1 Tablespoon vanilla

Grease a 9"x13" pan

Melt butter, brown sugar and water in a saucepan. Bring to a boil. Turn heat down and simmer for 10 minutes, stirring frequently.

Pour mixture into the bottom of the pan. Arrange peaches on top.

Place bread slices on top of the peaches.

Whisk milk, eggs and vanilla and pour over the top of the bread.

Cover and refrigerate overnight.

Remove 30 minutes before baking to bring to room temperature.

Preheat oven to 350 degrees.

Sprinkle with cinnamon before baking.

Bake 20 minutes covered.

Remove covering and bake an additional 25 to 30 minutes until bread is golden brown.

Enjoy!

Contributed by Paul Veenstra