

A PAN OF FRENCH TOAST

(from Sybil Commander)

3 eggs, lightly beaten

2/3 cup milk

1/4 teaspoon vanilla

3 Tbls. sugar (for diabetics, sugar can be left out)

Optional: 1/4 teaspoon ground cinnamon and 1/4 teaspoon ground nutmeg

8 slices French Bread cut diagonally 1" thick

4 Tbls. Butter

Preheat oven to 400°

Mix eggs, milk, sugar and vanilla and pour in large flat dish that will hold all of the bread in a single layer.

Soak bread slices in the mixture for 2 minutes. Turn and continue to soak until bread has absorbed all liquid.

Put butter in 13 x 9" dish and melt butter in oven

Add bread in 1 layer and bake for 15 minutes.

Turn over in dish and bake 10 minutes or until golden brown.