

Peach Baked French Toast

FROM THE KITCHEN OF AHNA @HAMMERSNHUGS.COM



INGREDIENTS:

1 C BROWN SUGAR

½ C BUTTER

2 T WATER

29OZ CAN SLICED PEACHES

1 LOAF CHALLAH BREAD, CUBED

6 EGGS

1 ½ C 1% MILK

1 T VANILLA

1 T CINNAMON

HOMEMADE WHIPPED TOPPING:

1 C HEAVY WHIPPING CREAM

1 T VANILLA

1 T POWDERED SUGAR

WHIP UNTIL PEAKS FORM

DIRECTIONS:

IN A SMALL SAUCEPAN, STIR TOGETHER THE BROWN SUGAR, BUTTER AND WATER AND BRING TO A BOIL. REDUCE THE HEAT TO LOW AND ALLOW TO SIMMER FOR 10 MINUTES. PLACE THE PEACHES ON THE BOTTOM OF A GREASED 9X13 AND POUR THE BROWN SUGAR MIXTURE OVER. MIX THE EGGS, MILK, VANILLA AND CINNAMON. ADD THE CUBED CHALLAH BREAD TO THE MIXTURE AND STIR. ONCE THE BREAD IS EVENLY COATED PLACE THE SOAKED BREAD CUBES ONTO THE PEACH SLICES. POUR ANY REMAINING MIXTURE ON TOP. CAN BE MADE THE NIGHT BEFORE. REMOVE FROM THE FRIDGE 1 HOUR PRIOR TO BAKING. BAKE AT 350F FOR 30 MINUTES.

FREEZING INSTRUCTIONS:

PREPARE AS DIRECTED ABOVE USING A FREEZER/MICROWAVE SAFE GLASS OR ALUMINUM PAN. COVER TIGHTLY. CAN BE DEEP FROZEN FOR UP TO 1 MONTH. PRIOR TO BAKING ALLOW TO THAW IN FRIDGE OVERNIGHT. REMOVE FROM FRIDGE 1 HR PRIOR TO BAKING. BAKE AT 350F FOR 30 MINUTES.

MACROS PER SERVING: 407 CALS 55G NET CARBS 16G FAT 10G PROTEIN