



The 1828 Trail Inn

Caramel Apple French Toast

Satisfy your sweet tooth & have fresh fruit too!

Yield: 6 servings

Ingredients

½ cup butter
1 cup brown sugar, packed
2 tablespoons light corn syrup
12 slices whole wheat bread
2 medium Granny Smith apples, peeled & sliced
¼ cup sugar
1 tsp ground cinnamon, divided
6 eggs
1 ½ cups milk
1 teaspoon vanilla extract

Directions

- 1. In small pan, bring butter, brown sugar & corn syrup to a boil, stirring constantly. Remove from heat.**
- 2. Pour into a greased 13 X 9 X 2 inch baking dish. Top with 6 slices of bread. Arrange apple slices over bread. Combine sugar & ½ teaspoon cinnamon. Sprinkle half over apples. Place remaining bread on top. Sprinkle with remaining cinnamon sugar. Set aside.**
- 3. In large bowl, beat eggs, milk, vanilla & remaining cinnamon. Pour over bread. Cover & chill 8 hours or overnight.**
- 4. Remove from refrigerator 30 minutes before baking. Bake, uncovered at 350° for 30 – 35 min.**
- 5. Serve with maple syrup or apple syrup (recipe on our webpage)**