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)