**Orange French Toast**

**Ingredients**

- 6 eggs
- ¼ tsp salt
- 1 c orange juice
- Peel of 1 orange, finely grated
- 1/3 c milk
- 12 slices day-old French bread (3/4 inch thick)
- ¼ tsp vanilla extract

**French Toast Directions**

1. Beat eggs in large bowl. Add orange juice, milk, vanilla, salt and orange peel. Mix well.

2. Dip bread in egg mixture, turning to coat all sides. Place on a baking sheet in a single layer.

3. Pour any remaining egg mixture over the top, turning pieces over a couple of times. Cover with plastic wrap and put in refrigerator **overnight**.

4. Fry pieces on oiled griddle or skillet until golden brown. Serve with orange syrup or maple syrup.

5. Combine syrup ingredients in a medium saucepan; cook and stir until hot. Serve over French toast.

**Syrup Ingredients**

- 1 c sugar
- 2 1/2 c orange juice
- 3 Tbs cornstarch
- grated orange rind (small orange)

**Syrup Directions**

Whisk together sugar and cornstarch. Slowly add cold juice and rind. Bring to a boil, stirring constantly with a whisk. Turn to simmer and cook two minutes more. Mixture will thicken some. Remove from heat. Can be made ahead and reheated.