

The French Toast Cookbook

107 Recipes

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French Toast Casserole

Ingredients

1 (16 ounce) loaf Pepperidge Farm® Cinnamon Swirl Bread, cut into cubes
6 eggs, beaten
3 cups milk
2 teaspoons vanilla extract
confectioners' sugar

Directions

Place bread cubes in greased 3-quart shallow baking dish. Mix eggs, milk and vanilla. Pour over bread. Cover and refrigerate 1 hour or overnight. Uncover.

Bake at 350 degrees F for 50 minutes or until golden. Sprinkle with confectioners' sugar. Serve with maple syrup, if desired.

Karen's Baked Banana Stuffed French Toast

Ingredients

4 ripe bananas, mashed
8 slices French bread
1/2 cup milk
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly spray a cast iron or other ovenproof skillet with cooking spray and then heat over medium heat.

Spread mashed banana on top of 4 slices of bread. Place remaining four slices on top. In a bowl, whisk together milk, eggs, vanilla and cinnamon. Dip bread in egg mixture for 45 seconds on each side then place in skillet.

Cook bread for two minutes on each side. Place bread on an ungreased baking sheet and bake in preheated oven for 8 minutes, until golden. Serve warm.

Cinnamon and Sugar French Waffle Toast

Ingredients

4 eggs, beaten
1 cup milk
2 teaspoons vanilla extract
2 tablespoons white sugar
1 teaspoon cinnamon
9 slices white bread

Directions

Preheat a waffle iron according to the manufacturer's instructions, and spray with cooking spray.

In a shallow bowl, whisk together the eggs, milk, vanilla extract, sugar, and cinnamon. Dip each piece of white bread into the egg mixture. Cook in the preheated waffle iron until golden brown, 1 to 2 minutes.

German French Toast

Ingredients

1 teaspoon butter
2 eggs
1/2 cup milk
8 slices white bread
8 slices Muenster cheese

Directions

Melt butter in a skillet over medium heat. In a shallow bowl, beat together eggs and milk.

Dip bread slices one at a time in egg mixture, and fry in butter until golden. After turning once, top with a slice of muenster cheese, and cover until cheese is melted.

Cinnamon Raisin Stuffed French Toast

Ingredients

4 ounces cream cheese, softened
1 tablespoon white sugar
1/8 teaspoon ground cinnamon
8 slices raisin cinnamon bread
(such as Pepperidge Farm®)
2 eggs
3 tablespoons milk
1/8 teaspoon ground cinnamon
1 teaspoon butter, or as needed

Directions

In a small bowl, mix together the cream cheese, sugar, and 1/8 teaspoon of cinnamon until thoroughly combined. Spread cream cheese mixture onto 4 slices of raisin bread. Top each spread slice with another slice of raisin bread to make 4 sandwiches.

In a shallow bowl, beat the eggs with milk and 1/8 teaspoon of cinnamon. Dip each sandwich into the egg mixture on both sides.

Grease a skillet with butter, and place over medium heat. Brown the sandwiches in the skillet for about 2 minutes per side.

French Toast Waffles

Ingredients

1 cup pancake/waffle mix
2 teaspoons white sugar
1 teaspoon ground cinnamon
1/2 cup cold milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat waffle iron. In a large mixing bowl, combine waffle mix, sugar and cinnamon. Stir in milk, eggs and vanilla extract.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot.

Grandma's Peach French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 tablespoons water
1 (29 ounce) can sliced peaches,
drained
12 (3/4 inch thick) slices day-old
French bread
5 eggs
1 tablespoon vanilla extract
1 pinch ground cinnamon, or to
taste

Directions

In a saucepan, stir together the brown sugar, butter and water. Bring to a boil, then reduce heat to low, and simmer for 10 minutes, stirring frequently.

Pour the brown sugar mixture into a 9x13 inch baking dish, and tilt the dish to cover the entire bottom. Place peaches in a layer over the sugar coating, then top with slices of French bread. In a medium bowl, whisk together the eggs and vanilla. Slowly pour over the bread slices to coat evenly. Sprinkle cinnamon over the top. Cover and refrigerate for 8 hours or overnight.

Remove the dish from the refrigerator about 30 minutes before baking to come to room temperature. Preheat the oven to 350 degrees F (175 degrees C).

Bake for 25 to 30 minutes in the preheated oven, or until the bread is golden brown. Spoon out portions to serve.

Baked French Toast

Ingredients

1 (1 pound) loaf French bread, cut diagonally in 1 inch slices
8 eggs
2 cups milk
1 1/2 cups half-and-half cream
2 teaspoons vanilla extract
1/4 teaspoon ground cinnamon
3/4 cup butter
1 1/3 cups brown sugar
3 tablespoons light corn syrup

Directions

Butter a 9x13 inch baking dish. Arrange the slices of bread in the bottom. In a large bowl, beat together eggs, milk, cream, vanilla and cinnamon. Pour over bread slices, cover, and refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C). In a small saucepan, combine butter, brown sugar and corn syrup; heat until bubbling. Pour over bread and egg mixture.

Bake in preheated oven, uncovered, for 40 minutes.

Easy Blueberries And Cream French Toast

Ingredients

1/4 cup red wine
1/2 cup orange juice
1/2 teaspoon grated orange zest
1/2 cup maple syrup
1 pinch crushed red pepper flakes, or to taste (optional)

8 slices whole wheat bread
1/2 cup softened cream cheese
1/2 cup fresh blueberries
4 eggs
1/3 cup milk
1/4 cup butter

Directions

Bring the red wine, orange juice, and orange zest to a boil in a small saucepan; reduce heat to medium-low and cook for 5 minutes. Pour in the maple syrup and crushed red pepper flakes. Continue cooking 5 minutes more; reduce heat to warm and keep the syrup hot.

Meanwhile, spread one side of each slice of bread with the softened cream cheese. Press the blueberries into the cream cheese and sandwich two pieces of bread together with the cream cheese on the inside to form the sandwiches; set aside. Beat the eggs in a mixing bowl; whisk in the milk until smooth.

Melt the butter in a large skillet over medium heat. Dip the sandwiches into the egg mixture allowing the egg to soak into the bread; allow excess egg to drip off. Cook the sandwiches in the hot butter until golden brown on both sides and the bread is no longer soggy, about 5 minutes per side. Serve with the hot orange maple syrup.

Peach French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter or margarine
2 tablespoons water
1 (29 ounce) can sliced peaches,
drained
12 (3/4 inch thick) slices day-old
French bread
5 eggs
1 1/2 cups milk
1 tablespoon vanilla extract
Ground cinnamon

Directions

In a saucepan, bring brown sugar, butter and water to a boil. Reduce heat; simmer for 10 minutes, stirring frequently. Pour into a greased 13-in. x 9-in. x 2-in. baking dish; top with peaches. Arrange bread over peaches.

In a bowl, whisk the eggs, milk and vanilla; slowly pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Sprinkle with cinnamon. Cover and bake at 350 degrees F for 20 minutes. Uncover; bake 25-30 minutes longer or until the bread is golden brown. Serve with a spoon.

Hawaiian French Toast

Ingredients

3 eggs, separated
1/2 teaspoon vanilla extract
1 teaspoon grated orange zest
1/2 teaspoon rum flavored extract
1 tablespoon water
1 tablespoon honey
1 (1 pound) loaf Hawaiian sweet bread, thickly sliced

1 (8 ounce) can crushed pineapple, with juice
1 (3 ounce) can mandarin orange segments, drained
3 tablespoons honey
1 cup maple syrup

Directions

In a shallow bowl, whisk together egg yolks, egg white, vanilla, rum extract, orange zest, water and 1 tablespoon honey.

Coat bread slices in egg mixture; set aside.

In a small saucepan, combine crushed pineapple, mandarin oranges, honey and maple syrup. Simmer over medium-low heat for 3 minutes.

Heat a lightly oiled griddle or frying pan over medium high heat. Fry bread slices until brown on both sides. Serve hot with warm fruit sauce.

Freezer French Toast

Ingredients

4 eggs
1 cup milk
2 tablespoons sugar
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
10 (3/4 inch thick) slices day-old French bread
1 tablespoon butter or stick margarine, melted

Directions

In a large bowl, beat eggs, milk, sugar, vanilla and nutmeg. Place bread in a well-greased 13-in. x 9-in. x 2-in. baking dish. Pour egg mixture over bread. Let soak for several minutes, turning once to coat. Freeze until firm. Package in airtight containers. To bake, place bread on a well-greased baking sheet. Dot with butter. Bake at 450 degrees F for 7 minutes; turn and bake 10-12 minutes longer or until golden brown.

Oven-Baked Caramel French Toast

Ingredients

1 cup brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 cup chopped pecans, divided
12 slices French or Italian-style bread
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
Caramel Sauce
1/2 cup brown sugar
1/4 cup butter
1 tablespoon light corn syrup

Directions

In a small saucepan, combine 1 cup brown sugar, 1/2 cup butter and 2 tablespoons corn syrup. Cook over medium heat, stirring constantly, until thickened.

Pour sauce into a 9x13 inch baking dish and sprinkle with 1/2 cup pecans. Place 6 slices of bread on top of the sauce, sprinkle with the remaining pecans and cover with the remaining 6 slices of bread.

Combine eggs, milk, vanilla, nutmeg, cinnamon and salt in a blender. Pour egg mixture evenly over bread slices, cover the baking dish, and refrigerate for 8 hours or overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C). Remove the French toast from the refrigerator 30 minutes prior to baking. Bake in preheated oven for 40 to 45 minutes, until lightly brown. Drizzle sauce over the toast right before serving.

To make the Caramel Sauce: In a small saucepan, combine 1/2 cup brown sugar, 1/4 cup butter and 1 tablespoon corn syrup. Cook until thickened, stirring constantly.

Sweet French Toast

Ingredients

3 eggs
1/4 cup milk
2 1/2 tablespoons maple syrup
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/3 cup cornflakes cereal,
crumbled
8 slices white bread
2 tablespoons confectioners'
sugar for dusting

Directions

In a medium bowl, beat together the eggs, milk, maple syrup, vanilla, and cinnamon. Take a small handful of cornflakes and crumble them into the mixture. Stir well.

Soak the bread slices in the mixture for about 2 to 3 minutes.

Heat a lightly oiled griddle or frying pan over medium high heat. Place the bread slices in the pan; brown on both sides. Sprinkle with confectioners' sugar; serve hot.

Blueberry Stuffed French Toast

Ingredients

16 slices firm white bread
1 (8 ounce) package Neufchatel cheese, softened
1 cup blueberries
3 cups milk
3 eggs
1/3 cup maple syrup
1 teaspoon vanilla extract
1/4 cup white sugar
1/4 teaspoon ground nutmeg
1/4 cup white sugar

2 tablespoons cornstarch
1 cup water
1 cup white sugar
1 tablespoon butter
1 cup blueberries

Directions

Grease a 9x13 inch baking dish with butter. Cut 10 slices of the bread into 3/4 inch cubes. Spread Neufchatel cheese over one side of the remaining 6 slices of bread. Arrange the bread, cheese side up, in the baking dish. Sprinkle with 1 cup of the blueberries, then top with the bread cubes.

Whisk together the milk, eggs, maple syrup, vanilla extract, and 1/4 cup of sugar in a bowl. Pour over the bread. Cover and refrigerate overnight.

Preheat an oven to 350 degrees F (175 degrees C).

Mix together the nutmeg and 1/4 cup of sugar in a small bowl. Sprinkle over bread mixture. Cover with foil and bake in the preheated oven until a knife inserted into the center comes out clean, 20 to 30 minutes. Cool in the pan for 5 minutes before serving.

To make compote: Heat cornstarch, water and remaining 1 cup of sugar over medium heat and bring to a simmer, cooking until thickened, about 3 minutes. Remove from heat and stir in butter and the remaining 1 cup of blueberries. Serve with the french toast.

Easy Pina Colada French Toast

Ingredients

8 eggs
2/3 cup milk
1/2 cup bottled pina colada drink mix
1 tablespoon butter, or as needed
12 (1/2 inch thick) slices French bread
2 bananas, sliced

Directions

Whisk together the eggs, milk, and pina colada mix in a bowl. Heat a skillet over medium heat; melt butter in the skillet until the foam disappears. Soak the bread slices in the egg mixture, turning the slices over a couple of times.

Gently lay the soaked bread slices into the hot skillet 2 at a time and pan-fry until the french toast is golden brown, about 2 minutes per side. Transfer cooked french toast slices to a warmed platter while you finish cooking. Top each 2-slice serving with several slices of banana to serve.

SMUCKER'S® Stuffed French Toast

Ingredients

1 serving Crisco® Original No-Stick Cooking Spray

Filling:

1 (8 ounce) package cream cheese, softened
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts or pecans
1 teaspoon vanilla extract

Toast:

1 (1 pound) loaf French bread
4 large eggs, beaten
1 cup half-and-half
1/2 teaspoon vanilla extract
1/2 teaspoon nutmeg

Glaze:

1 cup Smucker's® Apricot Preserves
1/2 cup orange juice
1/2 teaspoon almond extract

Directions

Heat oven to 225 degrees F. Spray griddle with no-stick cooking spray.

Blend together filling ingredients in small bowl until light and fluffy. Set aside.

Cut bread into 10 to 12 slices, approximately 1-1/2 inch thick. Cut a small slice along the top of each piece, creating a pocket in the middle. Fill with a heaping tablespoon of filling.

Mix together the eggs, half-and-half, vanilla and nutmeg. Dip bread in egg mixture and cook on prepared griddle until both sides are golden brown, being careful to keep filling in bread pocket. Place cooked slices on baking sheet and place in oven to keep warm.

Heat preserves in small saucepan until melted. Stir in orange juice and almond extract. To serve, drizzle over French toast.

Apple Raisin French Toast Strata

Ingredients

1 (1 pound) loaf cinnamon raisin bread, cubed
1 (8 ounce) package cream cheese, diced
1 cup diced peeled apples
8 eggs
2 1/2 cups half-and-half cream
6 tablespoons butter, melted
1/4 cup maple syrup

Directions

Coat a 9x13 inch baking dish with cooking spray. Arrange 1/2 of the cubed raisin bread in the bottom of the dish. Sprinkle the cream cheese evenly over the bread, and top with the apples. If you like extra raisins, add them now. Top with remaining bread.

In a large bowl, beat the eggs with the cream, butter, and maple syrup. Pour over the bread mixture. Cover with plastic wrap, and press down so that all bread pieces are soaked. Refrigerate at least 2 hours.

Preheat oven to 325 degrees F (165 degrees C).

Bake 45 minutes in the preheated oven. Let stand for 10 minutes before serving.

Deep Fried French Toast

Ingredients

6 eggs
5 1/2 teaspoons white sugar
1/4 teaspoon salt
2 cups milk
1 cup all-purpose flour

2 quarts vegetable oil for frying
8 thick slices (1-inch thick) French bread

Directions

Beat the eggs, sugar, and salt together in a mixing bowl. Whisk in the milk, followed by the flour; whisk until smooth.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Soak the bread slices in the egg mixture until the egg has penetrated through to the center of the bread. Wipe off the excess egg. Cook in the deep-fryer several pieces at a time to avoid overcrowding. Cook until golden brown on both sides and no longer soggy in the center, about 4 minutes. Drain the French toast on a paper towel-lined plate before serving.

Skiers' French Toast

Ingredients

2 tablespoons light corn syrup
1/2 cup butter
1 cup packed brown sugar
1 (1 pound) loaf unsliced white bread, with crust trimmed
5 eggs
1 1/2 cups milk
1 tablespoon vanilla extract
1/4 teaspoon salt

Directions

Combine light corn syrup, butter and sugar in saucepan; simmer until syrup-like. Pour mixture over the bottom of a 9"x 13" pan.

Slice bread into 12-16 slices; place over the syrup. Layer as needed.

Beat together the eggs, milk, vanilla, and salt. Pour over bread. Cover with saran wrap. Refrigerate overnight.

Bake in a preheated oven 350 degree F (175 degrees C) for 45 minutes.

Cut into squares. Invert and serve.

Panettone French Toast With Orange Mascarpone

Ingredients

1 (12 ounce) panettone
1 (8 ounce) container mascarpone cheese
1/3 cup orange juice
1/3 cup orange marmalade
4 eggs
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
3 tablespoons olive oil

Directions

Slice panettone into 1 inch slices; cut each slice into 4 wedges. In a small bowl, whisk together the mascarpone, orange preserves, and orange juice. In a separate large bowl, whisk the eggs, cinnamon, and nutmeg.

Heat the olive oil in a large skillet over medium heat. Dip the panettone into the egg mixture, coating well. Place into the hot oil; fry until golden brown, about 3 minutes per side. Serve with the orange mascarpone sauce.

Creme Brulee French Toast

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
2 tablespoons corn syrup
6 French bread
5 eggs
1 1/2 cups half-and-half cream
1 teaspoon vanilla extract
1 teaspoon brandy-based orange
liqueur (such as Grand Marnier®)
1/4 teaspoon salt

Directions

Melt butter in a small saucepan over medium heat. Mix in brown sugar and corn syrup, stirring until sugar is dissolved. Pour into a 9x13 inch baking dish.

Remove crusts from bread, and arrange in the baking dish in a single layer. In a small bowl, whisk together eggs, half and half, vanilla extract, orange brandy, and salt. Pour over the bread. Cover, and chill at least 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Remove the dish from the refrigerator, and bring to room temperature.

Bake uncovered 35 to 40 minutes in the preheated oven, until puffed and lightly browned.

Captain's Crunch French Toast

Ingredients

3 large eggs
2 1/2 tablespoons white sugar
1 cup heavy cream
1/2 cup 2% low-fat milk
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 (14 ounce) package brown sugar and butter flavored crispy corn and oat breakfast cereal (such as Cap'n CrunchTM CrunchB[®]), crushed
6 thick slices egg bread (Challah)
2 tablespoons butter

Directions

Beat the eggs and sugar in a bowl until smooth. Pour in the cream, milk, vanilla extract, cinnamon, and nutmeg; whisk until smooth. Pour the crushed cereal into a shallow dish; set aside. Dip the egg bread into the egg mixture two pieces at a time until the egg has been soaked into the center of the slices, about 30 seconds per side. Press the soaked bread into the crushed cereal until coated on both sides. Set the finished slices aside on a piece of waxed paper.

Melt the butter in a nonstick skillet over medium-high heat. Cook the French toast in the hot pan until golden on both sides, about 3 minutes per side.

Peanut Butter, Berry & Banana Stuffed French

Ingredients

1/4 cup SMUCKER'SB®
Strawberry Fruit Syrup
1/4 cup JIFB® Creamy Peanut
Butter
2 ounces cream cheese, softened
8 slices Italian bread
2 medium bananas, cut in slices
about 1/4-inch thick
4 large eggs
1/4 cup milk
1 tablespoon butter
SMUCKER'SB® Strawberry Fruit
Syrup
Whipped cream (optional)

Directions

Stir together fruit syrup and peanut butter until smooth. Add softened cream cheese. Stir until blended. Spread mixture evenly on 8 slices of bread. Place banana slices on top of 4 slices of bread. Top with peanut butter covered bread slices to make 4 sandwiches.

Whisk together eggs and milk in a shallow bowl.

Melt butter in skillet or on griddle over medium heat.

Dip both sides of each "sandwich" in egg mixture, letting it soak in slightly. Cook in hot skillet or on griddle, 2 minutes or until golden brown. Turn, cooking another 2 minutes or until golden.

Serve immediately topped with additional strawberry syrup and whipped cream, if desired.

Chocolate French Toast

Ingredients

1 cup milk
4 eggs
2/3 cup white sugar
1/3 cup unsweetened cocoa powder
1/8 teaspoon baking powder
1/4 teaspoon salt
8 slices bread

Directions

Beat together milk, eggs, sugar, cocoa powder, baking powder, and salt.

Heat a lightly buttered skillet or griddle over medium heat.

Dip each slice of bread into egg mixture until well soaked, about 20 seconds per side. Place in pan, and cook on both sides until they are no longer gooey or shiny in the middle when cut in half, about 3 to 4 minutes per side.

Make Ahead French Toast

Ingredients

5 eggs, lightly beaten
1 1/2 cups milk
1 cup half-and-half cream
1 teaspoon vanilla extract
1/2 (1 pound) loaf French bread,
cut diagonally in 1 inch slices

1/2 cup butter, melted
1 cup light brown sugar
2 tablespoons maple syrup
1 cup chopped pecans

Directions

In a large bowl, whisk together eggs, milk, cream and vanilla. Dip bread slices into egg mixture and place in a lightly greased 9x13 inch baking pan. Refrigerate overnight.

The next morning: Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine butter, sugar, maple syrup and pecans. Spoon mixture over bread.

Bake in preheated oven until golden, about 40 minutes. Let stand 5 minutes before serving.

Overnight Blueberry French Toast

Ingredients

12 slices day-old bread, cut into 1 inch cubes
2 (8 ounce) packages cream cheese, cut into 1 inch cubes
1 cup fresh blueberries
12 eggs, beaten
2 cups milk
1 teaspoon vanilla extract
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup fresh blueberries
1 tablespoon butter

Directions

Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.

Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F (175 degrees C).

Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.

In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast

Crispy French Toast

Ingredients

8 cups vegetable oil for deep-frying
6 thick slices white bread
2 eggs
1 cup milk
1 tablespoon white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 cups cornflakes cereal

Directions

Heat deep-fryer to 375 degrees F (190 degrees C).

In a large bowl combine eggs, milk, sugar, cinnamon and vanilla; beat well. Place cornflakes in a separate bowl. Dip bread slices in egg mixture and press into cornflakes.

Carefully slide coated bread slices into hot oil. Fry on each side until golden brown. Drain on paper towels and serve hot.

French Toast Fingers

Ingredients

2 eggs
1/4 cup milk
1/4 teaspoon salt
1/2 cup strawberry preserves
8 slices day-old white bread
confectioners' sugar

Directions

In a small bowl, beat eggs, milk and salt; set aside. Spread preserves on four slices of bread; top with the remaining bread. Trim crusts; cut each sandwich into three strips. Dip both sides in egg mixture. Cook on a lightly greased hot griddle for 2 minutes on each side or until golden brown. Dust with confectioners' sugar if desired.

Pumpkin French Toast

Ingredients

4 eggs
1/4 cup canned pumpkin puree
1 teaspoon ground cinnamon
1 pinch ground nutmeg
8 slices whole wheat bread
2 teaspoons butter

Directions

Beat the eggs, pumpkin puree, cinnamon, and nutmeg together in a bowl. Dip the bread slices into the pumpkin mixture until coated on both sides.

Melt 1 teaspoon of butter in a large skillet over medium-high heat. Place 4 of the bread slices into the skillet and cook until browned on both sides, about 3 minutes per side. Repeat with the remaining bread and butter.

Crunchy French Toast Sticks

Ingredients

3 eggs
1/4 cup milk
2 cups corn flakes, crushed
4 slices bread, cut into thirds
1 tablespoon butter

Directions

Whisk the eggs and milk together in a bowl. Spread the crushed corn flakes onto a plate.

Dip each piece of bread into the egg mixture and then press gently into the cereal, turning to coat completely. Place the breadsticks onto a plate while breading the rest; do not stack.

Melt the butter in a skillet over medium heat; cook the coated breadsticks in the melted butter until golden, about 4 minutes each side.

Apple-Raisin French Toast Casserole

Ingredients

1 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
3 apples - peeled, cored and sliced
1/2 cup raisins
1 (1 pound) loaf French baguette, cut into 1 inch slices
6 eggs, lightly beaten
1 1/2 cups milk
1 tablespoon vanilla extract
2 teaspoons ground cinnamon

Directions

Grease a 9x13 inch baking dish. In a large bowl, mix together brown sugar and 1 teaspoon cinnamon. Mix in melted butter. Stir in apples and raisins until evenly coated. Pour into prepared pan. Arrange bread slices in an even layer over apples.

In the bowl, whisk together eggs, milk, vanilla and 2 teaspoons cinnamon. Pour over bread, making sure every slice is fully soaked. Cover with aluminum foil, and refrigerated overnight.

Preheat oven to 375 degrees F (190 degrees C). Remove dish from refrigerator while the oven is heating. Bake covered for 40 minutes. Remove cover, and bake 5 minutes. Let stand 5 minutes before serving.

Praline French Toast

Ingredients

9 eggs
3 cups half-and-half cream
1/3 cup sugar
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon or nutmeg
24 (3/4 inch thick) slices French bread
PRALINE SYRUP:
1 1/2 cups packed brown sugar
1/2 cup corn syrup
1/2 cup water
1/2 cup chopped pecans, toasted
2 tablespoons butter or margarine

Directions

In a large bowl, lightly beat eggs. Stir in the cream, sugar, vanilla and cinnamon. Arrange bread in a single layer in two greased 15-in. x 10-in. x 1-in. baking pans. Pour egg mixture over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 400 degrees F for 20-25 minutes or until golden brown. Meanwhile, for syrup, combine brown sugar, corn syrup and water in a saucepan. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 3 minutes. Stir in pecans and butter; simmer 2 minutes longer. Serve with French toast.

Pumpkin Pie French Toast

Ingredients

3 large eggs
1/2 cup half-and-half cream
1/4 cup canned pumpkin puree
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 teaspoon pumpkin pie spice
1/4 cup finely chopped walnuts
8 slices day-old bread

Directions

Heat a lightly oiled skillet over medium heat.

Whisk eggs, half and half, pumpkin, cinnamon, vanilla extract, pumpkin pie spice, and walnuts together in a bowl. Soak one slice of bread at a time in the pumpkin mixture, then place in the prepared skillet. Repeat with the remaining slices of bread. Stir the pumpkin mixture between dips to keep the walnuts from settling. Cook the bread until golden brown, about 3 minutes on each side.

Baked French Toast with Home Style Syrup

Ingredients

4 eggs, lightly beaten
1 cup milk
2 teaspoons vanilla extract
1 teaspoon salt
12 slices day-old French bread
1 1/4 cups crushed cornflakes
1 tablespoon butter or margarine

SYRUP:

1 1/2 cups sugar
2/3 cup light corn syrup
1/2 cup water
1 teaspoon ground cinnamon
1 (5 ounce) can evaporated milk
1/2 teaspoon butter flavoring
1/2 teaspoon almond extract

Directions

In a shallow dish or pie plate, combine eggs, milk, vanilla and salt. Add bread and soak for 5 minutes, turning once to coat. Coat each slice with cornflake crumbs and place on a well greased baking sheet. Dot each slice with butter. Bake at 450 degrees F for 10-12 minutes or until golden brown. For syrup, combine sugar, corn syrup, water and cinnamon in a saucepan. Bring to a boil. Boil, stirring constantly, for 2 minutes. Remove from the heat; stir in evaporated milk and flavorings. Serve over warm French toast.

Cheddar French Toast with Dried Fruit Syrup

Ingredients

1 1/2 cups maple syrup
1 (7 ounce) bag diced dried mixed fruit
1/4 cup chopped walnuts
12 slices Italian or French bread (cut diagonally 1-inch thick)
1 1/3 cups shredded sharp Cheddar cheese
4 eggs
2 cups milk
1/4 teaspoon salt

Directions

Combine syrup, fruit and walnuts; let stand overnight. Cut a slit in the crust of each slice of bread to form a pocket. Stuff each pocket with 2 tablespoons cheese. In a bowl, beat eggs, milk and salt; soak bread for 2 minutes per side. Cook on a greased hot griddle until golden brown on both sides. Serve with dried fruit syrup.

Family-Style French Toast

Ingredients

2/3 cup packed brown sugar
1/2 cup butter or margarine,
melted
2 teaspoons ground cinnamon
6 eggs, lightly beaten
1 3/4 cups milk
1 (1 pound) loaf French bread, cut
into 1 inch slices
confectioners' sugar

Directions

Combine brown sugar, butter and cinnamon; spread evenly in a greased 15-in. x 10-in. x 1-in. baking pan; set aside. Combine eggs and milk in a shallow dish; place bread in dish and soak for 5 minutes, turning once. Place bread over sugar mixture. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown. Serve brown sugar side up; dust with confectioners' sugar.

Sweet Potato French Toast

Ingredients

1/4 cup mashed sweet potatoes
4 eggs
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
8 slices whole wheat bread

Directions

Whisk together the sweet potato, eggs, cinnamon, and nutmeg until smooth. Dip the bread into the egg mixture on both sides for several seconds until the bread is moist all the way through.

Heat a large, lightly-oiled skillet over medium heat. Cook the French toast in batches until golden brown on each side and no longer wet in the center, about 4 minutes per side.

French Toast II

Ingredients

4 eggs
3/4 cup milk
3 tablespoons brown sugar
1 teaspoon ground nutmeg
12 slices white bread
1 tablespoon ground cinnamon

Directions

In a large mixing bowl, beat the eggs. Add the milk, brown sugar and nutmeg; stir well to combine.

Soak bread slices in the egg mixture until saturated.

Heat a lightly oiled griddle or frying pan over medium high heat. Brown slices on both sides, sprinkle with cinnamon and serve hot.

Cheesy French Toast

Ingredients

4 eggs, beaten
1/4 cup milk
1 cup shredded Swiss cheese
1 tablespoon chopped fresh chives
4 teaspoons butter
1 French baguette, cut into 1/2 inch slices
8 ounces sliced ham
1 cup tomato chutney

Directions

In a shallow bowl, whisk together the eggs, milk, Swiss cheese and chives. Melt the butter in a large skillet over medium heat. Dip slices of bread into the egg mixture, then place them in the skillet. Cook for 3 to 5 minutes per side, or until golden and crispy. Serve with sliced ham and tomato chutney.

Banana Bread French Toast

Ingredients

3 eggs
3 tablespoons sweetened condensed milk
1 teaspoon vanilla extract
2 tablespoons butter
1 loaf banana bread
confectioners' sugar for dusting (optional)

Directions

In a shallow bowl, whisk together the eggs, sweetened condensed milk and vanilla with a fork. Set aside.

Melt butter in a large skillet over medium heat. Slice banana bread into 4 thick slices. Dip each slice into the egg mixture, then place in the hot pan. Cook on each side until golden brown. Dust with confectioners' sugar just before serving, if desired.

Ultimate French Toast

Ingredients

4 eggs
2 tablespoons milk
1/4 teaspoon ground cinnamon
8 slices bread

Directions

Combine eggs, milk and cinnamon; beat well. Dip bread into egg mixture until completely coated.

Heat a lightly oiled griddle or frying pan over medium high heat. Cook bread slices until they are golden brown on both sides. Serve hot.

Baked French Swirl Toast

Ingredients

1 (16 ounce) Pepperidge Farm®
Cinnamon Swirl Bread , cut into
cubes
3/4 cup dried cranberries or
raisins
6 eggs
3 cups half-and-half or milk
2 teaspoons vanilla extract
Cinnamon sugar or confectioners'
sugar
Whipped butter
Pure maple syrup

Directions

Place the bread cubes and cranberries in a greased 3-quart shallow baking dish. Beat the eggs, half-and-half and vanilla in a medium bowl with a fork or whisk. Pour over the bread cubes. Cover the dish and refrigerate for 1 hour or overnight.

Uncover the dish. Bake at 350 degrees F for 45 minutes or until golden brown and set in the center. Sprinkle with the cinnamon-sugar. Serve with the butter and syrup.

French Toast and Spam Sandwiches

Ingredients

1 (12 ounce) container fully
cooked luncheon meat (e.g.
Spam)
5 eggs
1/2 cup milk
8 slices white bread

Directions

Cut meat into 8 slices. Cook in a large skillet until browned on both sides. Remove from skillet, and keep warm.

In a shallow dish, beat eggs and milk together. Dip bread quickly in egg mixture, coating both sides. Fry two at a time in skillet until done on both sides. Wrap one piece of meat with one slice of French toast.

Baked Blueberry French Toast

Ingredients

24 slices day-old French bread
1 (8 ounce) package reduced-fat cream cheese, cubed
2/3 cup fat-free milk
1/2 cup reduced-fat sour cream
1/2 cup fat-free plain yogurt
1/3 cup maple syrup
1 teaspoon vanilla extract
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 cups egg substitute
2 cups fresh or frozen blueberries
confectioners' sugar

Directions

Place 12 slices of bread in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. In a blender or food processor, combine cream cheese, milk, sour cream, yogurt, syrup, vanilla, nutmeg and cinnamon. Add egg substitute; cover and process until smooth. Pour half of the egg mixture over bread; sprinkle with blueberries. Top with the remaining bread and egg mixture. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 20-30 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving. Dust with confectioners' sugar.

French Toast Bake

Ingredients

12 day-old French bread
5 eggs
2 1/2 cups milk
1 cup packed brown sugar,
divided
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1 cup chopped pecans
1/4 cup butter or margarine,
melted
2 cups fresh or frozen blueberries

Directions

Arrange bread in a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the eggs, milk, 3/4 cup brown sugar, vanilla and nutmeg; pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Sprinkle pecans over egg mixture. Combine butter and remaining sugar; drizzle over the top. Bake, uncovered, at 400 degrees F for 25 minutes. Sprinkle with blueberries. Bake 10 minutes longer or until a knife inserted near the center comes out clean.

Reduced Fat French Toast

Ingredients

1/2 cup egg substitute
2/3 cup skim milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
6 slices reduced calorie white bread

Directions

Beat together egg substitute, milk, vanilla and cinnamon. Dip bread slices in egg mixture until both sides are soaked.

Spray a skillet or frying pan with cooking spray and heat over medium high heat. Place bread slices into pan and cook until golden brown on both sides

Raspberry Cheesecake Stuffed French Toast

Ingredients

1 cup milk
2 tablespoons vanilla extract
1 cup white sugar
2 tablespoons cinnamon
4 eggs, beaten
1 cup raspberry puree
4 ounces cream cheese, softened
1 loaf French bread, cut into 1
inch slices
butter
confectioners' sugar for dusting
nutmeg, for topping

Directions

In a bowl, whisk milk, vanilla, sugar, and cinnamon into the beaten eggs until well blended. Set aside. In a separate bowl, cream together raspberry puree and cream cheese until smooth. Make 'sandwiches' by cutting each slice of bread in half and spreading raspberry-cheese mixture in the center, then top with the other half.

Melt butter over medium heat in a large skillet or griddle. Dip bread into egg mixture, coating thoroughly. Cook until well-browned on both sides, about 5 minutes. Dust with confectioners' sugar and nutmeg. Serve immediately.

Caribbean Cruise Stuffed French Toast

Ingredients

1 (8 ounce) package fat-free cream cheese, softened
1/3 cup crushed pineapple, drained
1/2 cup confectioners' sugar
1 1/2 teaspoons vanilla, divided
1/2 cup toasted pecan pieces
12 slices Wonder® Classic White Sandwich Bread
4 eggs
3/4 cup fat-free half and half, whipping cream or milk
1/4 teaspoon ground cinnamon
2 tablespoons butter
1 (12 ounce) jar apricot preserves
1/3 cup orange juice

Directions

Combine cream cheese and pineapple. Stir in confectioners sugar, 1 teaspoon vanilla and pecans. Spread 6 slices of bread with cream cheese mixture. Top with remaining 6 slices of bread.

Whisk eggs, half and half, remaining 1/2 teaspoon vanilla and cinnamon together. Carefully dip each sandwich into egg mixture.

Melt butter in a large skillet or griddle over medium-high heat. Cook sandwiches until golden brown on both sides.

Combine apricot preserves and orange juice in a small saucepan. Heat, stirring constantly, until warm. Ladle over stuffed French toast.

French Toast Casserole

Ingredients

5 cups bread cubes
4 eggs
1 1/2 cups milk
1/4 cup white sugar, divided
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon margarine, softened
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter an 8x8 inch baking pan.

Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. pour egg mixture over bread. Dot with margarine; let stand for 10 minutes.

Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top. Bake in preheated oven about 45 to 50 minutes, until top is golden.

Apres Ski French Toast

Ingredients

- 4 slices multigrain bread
- 2 eggs
- 3/4 cup milk
- 1 teaspoon orange juice
- 2 teaspoons grated orange zest
- 1 teaspoon vanilla extract
- 1 teaspoon white sugar
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 tablespoon ground nutmeg
- 2 teaspoons light butter

Directions

Place bread in a flat bottomed dish. Whisk together the eggs, milk, orange juice, orange zest, vanilla, sugar, salt, cinnamon, and nutmeg in a mixing bowl. Pour egg mixture over bread, and refrigerate until bread absorbs the liquid, about 10 minutes.

Melt butter in a large non-stick skillet over medium heat. Place bread into skillet. Cook until golden, about 3 minutes per side.

Almond French Toast

Ingredients

1 cup slivered almonds
3 eggs
1 cup milk
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon almond extract
1 teaspoon vanilla extract
12 thick slices French bread
3 tablespoons canola oil
3 tablespoons butter
confectioners' sugar for dusting

Directions

Place almonds in a small saucepan over low heat. Tossing frequently, toast until lightly browned, 5 to 10 minutes. Remove from heat, and set aside.

In a large bowl, whisk together eggs, milk, flour, salt, baking powder, almond extract and vanilla extract. Soak bread slices in the mixture until saturated. Place slices in a shallow pan. Refrigerate slices approximately 1 hour.

Heat canola oil and butter in a large skillet over medium heat. One at a time, press one side of soaked bread slices in the almonds to coat. Fry bread slices on both sides until golden brown. Dust with confectioner's sugar before serving,

Kerry's French Toast

Ingredients

1 cup softened cream cheese
1/2 cup brown sugar
1/4 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
8 (1/2 inch) slices egg bread
6 extra large eggs, beaten
1/4 cup milk
1/4 cup butter

Directions

In a medium bowl, blend the cream cheese with brown sugar, allspice, nutmeg and cinnamon

Spread 4 slices bread with the cream cheese mixture, and top with remaining bread slices, creating sandwiches.

Mix eggs and milk in a shallow bowl. Dip bread into the egg and milk to coat thoroughly.

Melt butter in a medium skillet over medium high heat. Cook coated bread slices 2 to 4 minutes on each side, or until golden brown.

Overnight French Toast II

Ingredients

2 tablespoons corn syrup
1/2 cup butter
1 cup packed brown sugar
1 (1 pound) loaf French bread,
sliced
5 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Combine the corn syrup , butter, and brown sugar in a small saucepan and simmer until the sugar has melted. Pour this mixture over the bottom of a greased 9x13 inch casserole dish.

Place the bread slices over the sugar-butter mixture in the dish. In a bowl, beat together the eggs, milk, vanilla, and salt; pour this mixture over the bread. Cover the dish and let it stand in the refrigerator overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Uncover the pan and bake for 45 minutes. Serve while hot or warm or the French toast will harden in the pan. It can be reheated.

French Toast Stars

Ingredients

8 thick slices white bread
2 eggs
1/4 cup heavy cream
2 tablespoons honey
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 tablespoon grated orange zest
1/2 teaspoon vanilla extract
3 tablespoons butter

Directions

Place a slice of bread on a cutting board. Align a star-shaped cookie cutter in the center of the slice. Push the cookie cutter through the bread, rocking it gently back and forth. Once the cookie cutter makes it all the way through bread, remove bread outside the cutter. Hold the cutter down on the bread during this step to prevent the star from tearing. Use a sharp knife to trim any bread that lingers outside the cookie cutter. Gently remove the star from the cutter and put aside. Repeat on all slices of bread.

In a medium bowl, beat together eggs, whipping cream, honey, salt, cinnamon, orange zest and vanilla extract.

In a griddle or frying pan, melt the butter over medium high heat.

Dip both sides of the stars in the egg mixture and carefully transfer to the hot griddle. Brown on both sides and transfer to a warm plate while remaining stars cook. Serve hot.

Stuffed French Toast I

Ingredients

1 (1 pound) loaf French bread
1 (8 ounce) package cream cheese
4 eggs
1/4 cup Irish cream liqueur
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 tablespoons butter
1/3 cup orange marmalade

Directions

Slice the French bread on a slant, giving each side of the slice a nice surface area. Slice the brick of cream cheese into 1/2 inch thick slices. Make a slit in each slice of French bread through the crust to form a pocket. Place a slice of cream cheese in each pocket; set aside.

In a small bowl, beat together eggs, Irish cream liqueur, cinnamon and nutmeg.

Melt butter in a griddle or frying pan over medium-low heat. Briefly dip the bread slices in the egg mixture and place on the griddle. Brown on both sides and serve warm with a dollop of orange marmalade on top.

Toffee Apple French Toast

Ingredients

8 cups cubed French bread (1 inch cubes)
2 medium tart apples, peeled and chopped
1 (8 ounce) package cream cheese, softened
3/4 cup packed brown sugar
1/4 cup sugar
1 3/4 cups milk, divided
2 teaspoons vanilla extract, divided
1/2 cup English toffee bits or almond brickle chips
5 eggs

Directions

Place half of the bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish; top with apples. In a mixing bowl, beat the cream cheese, sugars, 1/4 cup milk and 1 teaspoon vanilla until smooth; stir in toffee bits. Spread over apples. Top with remaining bread cubes. In another mixing bowl, beat the eggs and remaining milk and vanilla; pour over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean.

Apple-Cinnamon Baked French Toast

Ingredients

10 (3/4 inch thick) slices day-old French bread
6 eggs, lightly beaten
2 3/4 cups milk
2/3 cup sugar, divided
1 tablespoon vanilla extract
4 medium apples - peeled, cored and thinly sliced
2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
1 tablespoon butter or margarine

Directions

Place bread in a 13-in. x 9-in. x 2-in. baking dish. Combine eggs, milk, 1/3 cup sugar and vanilla; pour half over bread. Top with half of the apples. Combine cinnamon, nutmeg and remaining sugar; sprinkle half over apples. Top with the remaining apples. Pour remaining egg mixture over apples and sprinkle with remaining sugar mixture. Dot with butter. Cover and chill 8 hours or overnight. remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 1 hour or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

French Toast Fingers with Fruit Dips

Ingredients

For Vanilla Pear Dip:

1 (15 ounce) can pear halves in extra light syrup

1 tablespoon honey

1/2 teaspoon vanilla extract

1 tablespoon butter (optional)

For French Toast Fingers:

3 large or extra-large eggs, lightly beaten

3/4 cup low-fat milk

1/4 cup Vanilla Pear, Maple

Peach, or Cinnamon Carrot dip

Cooking spray or melted butter

6 slices whole-grain bread, each cut in 5 1-inch-wide strips

Directions

For any dip: Mix the ingredients (except for the butter, if used) for any of the dips in a small bowl. Put 1/4 - cup dip aside for the French toast. Heat the remaining dip in a small saucepan or in the microwave oven until hot, 2 to 3 minutes. Remove from heat and mix in the butter, if using; keep warm.

For the French toast fingers: In a flat, wide bowl mix the eggs, milk and 1/4 cup of one of the dips until smooth. Heat a large skillet or griddle over medium heat and coat with cooking spray oil or a small amount of butter. Dip the bread strips in the egg mixture just long enough to coat thoroughly. Cook the strips until browned on both sides, 3 to 4 minutes per side. Cool for 2 to 3 minutes before serving. Serve 5 French Toast Fingers (a hand) per person with a portion of the warm dip.

French Toast Corners

Ingredients

6 slices white bread
2 eggs
2/3 cup milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1 tablespoon butter

Directions

Cut each slice of bread twice diagonally to make each slice into 4 triangles.

Beat together eggs, milk, vanilla and cinnamon. Dip the bread slices into egg mixture.

Heat butter over medium-high heat in a frying pan or skillet. Cook bread until golden brown. Serve warm with your favorite topping.

Applesauce French Toast

Ingredients

2 eggs
3/4 cup milk
1 teaspoon ground cinnamon
2 tablespoons white sugar
1/4 cup applesauce
6 slices bread

Directions

In a large mixing bowl, combine the eggs, milk, cinnamon, sugar and applesauce; mix well.

Soak bread one slice at a time until saturated with liquid.

Cook on a lightly greased skillet or griddle over medium/high heat until lightly browned on both sides. Serve hot.

Fluffy French Toast

Ingredients

1/4 cup all-purpose flour
1 cup milk
1 pinch salt
3 eggs
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 tablespoon white sugar
12 thick slices bread

Directions

Measure flour into a large mixing bowl. Slowly whisk in the milk. Whisk in the salt, eggs, cinnamon, vanilla extract and sugar until smooth.

Heat a lightly oiled griddle or frying pan over medium heat.

Soak bread slices in mixture until saturated. Cook bread on each side until golden brown. Serve hot.

A Surprise-Inside French Toast

Ingredients

6 (2 inch thick) slices French bread
1/4 cup ricotta cheese
1/4 cup cottage cheese, whipped
2 tablespoons lowfat cream cheese
2 teaspoons white sugar
2 teaspoons vanilla extract
3 cups egg substitute
1/4 cup evaporated milk

Directions

Cut a pocket in each slice of bread. Open carefully

In a large bowl, combine the ricotta, cottage cheese and cream cheese. Add the sugar and flavoring extract and beat until smooth. Spread the mixture evenly into each bread pocket.

Beat together the egg substitutes and milk. Dip the slices of bread in the egg mixture.

Heat a nonstick pan over medium-high heat. Coat with cooking spray. Cook the toast on each side for about 3 to 4 minutes per side until golden brown.

Overnight Apple Cinnamon French Toast

Ingredients

3/4 cup butter, melted
1 cup brown sugar
1 teaspoon ground cinnamon
2 (21 ounce) cans apple pie filling
20 slices white bread
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1/2 cup maple syrup

Directions

Grease a 9x13 inch baking pan. In a small bowl, stir together the melted butter, brown sugar and cinnamon.

Spread the sugar mixture into the bottom of the prepared pan. Spread the apple pie filling evenly over the sugar mixture. Layer the bread slices on top of the filling, pressing down as you go. In a medium bowl, beat the eggs with the milk and vanilla. Slowly pour this mixture over the bread, making sure that it is completely absorbed. Cover the pan with aluminum foil and refrigerate overnight.

In the morning, preheat oven to 350 degrees F (175 degrees C).

Place covered pan into the oven and bake at 350 degrees F (175 degrees C) for 60 to 75 minutes. When done remove from oven and turn on broiler. Remove foil and drizzle maple syrup on top of the egg topping; broil for 2 minutes, or until the syrup begins to caramelize. Remove from the oven and let stand for 10 minutes, then cut into squares. Invert the pan onto a serving tray or baking sheet so the apple filling is on top. Serve hot.

Chocolate French Toast

Ingredients

3 eggs
1 cup milk
1 teaspoon sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
12 slices day old bread, crusts removed
3 (1.55 ounce) bars milk chocolate candy bars*, halved
2 tablespoons butter or margarine
confectioners' sugar

Directions

In a bowl, beat eggs, milk, sugar, vanilla and salt. Pour half into an ungreased 13-in. x 9-in. x 2-in. baking dish. Arrange six slices of bread in a single layer over egg mixture. Place one piece of chocolate in the center of each piece of bread. Top with remaining bread; pour remaining egg mixture over all. Let stand for 5 minutes. In a large nonstick skillet, melt butter over medium heat. Fry sandwiches until golden brown on both sides. Dust with confectioners' sugar. Cut sandwiches diagonally; serve warm.

Eggnog French Toast

Ingredients

24 (3/4 inch thick) slices French bread
9 eggs
3 cups half-and-half cream
1/3 cup sugar
2 teaspoons vanilla extract
1 1/2 teaspoons rum extract
1/2 teaspoon ground nutmeg
confectioners' sugar

Directions

Arrange the bread slices in two well-greased 15-in. x 10-in. x 1-in. baking pans. In a large bowl, beat the eggs, cream, sugar, extracts and nutmeg until blended; pour over bread. Turn bread to coat. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 500 degrees F for 12-15 minutes or until lightly browned, turning bread once. Dust with confectioners' sugar.

Ham and Provolone Stuffed French Toast

Ingredients

4 slices SARGENTO® Sliced
Reduced Sodium Provolone
Cheese
2 ounces thinly sliced deli honey
baked ham
4 slices lower sodium rye or millet
bread
1/4 cup milk
1 large egg, beaten
1/8 teaspoon ground nutmeg
2 teaspoons unsalted butter
1/4 cup pure maple syrup

Directions

Layer cheese and ham over 2 slices bread; top with remaining bread.

Beat together milk, egg and nutmeg in a pie plate or shallow dish. Melt butter in a large nonstick skillet over medium heat. Dip each sandwich in milk mixture, turning to coat. Let stand 30 seconds per side to soak up milk mixture.

Melt butter in a large nonstick skillet over medium heat. Add sandwiches; cook 3 minutes per side or until golden brown and cheese is melted. Serve with syrup.

Overnight French Toast

Ingredients

9 eggs
3 cups light cream
1/3 cup sugar
1 1/2 teaspoons rum flavored extract (optional)
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground nutmeg
24 (3/4 inch thick) slices French bread
PRALINE SYRUP:
1 1/2 cups packed brown sugar
1/2 cup light corn syrup
1/2 cup water
1/2 cup chopped pecans, toasted
2 tablespoons butter or margarine

Directions

In a large bowl, lightly beat eggs. Mix in cream, sugar, rum extract if desired, vanilla and nutmeg. Place the bread in a single layer in two well-greased 15-in. x 10-in. x 1-in. baking pans. Pour the egg mixture over bread in each pan. Turn bread over to coat both sides. Cover and refrigerate overnight. Bake, uncovered, at 400 degrees F for 20-22 minutes or until golden.

Meanwhile, for syrup, bring brown sugar, corn syrup and water to a boil in a saucepan. Reduce heat and simmer for 3 minutes. Add pecans and butter; simmer 2 minutes longer. Serve with the French toast.

Vanilla Banana French Toast

Ingredients

2 eggs
3/4 teaspoon vanilla extract
1 tablespoon ground cinnamon
2 1/4 teaspoons white sugar
2 slices bread
1 banana, sliced

Directions

Beat eggs, vanilla, cinnamon, and sugar together in a bowl. Place bread into the egg mixture to soak.

Heat a lightly oiled skillet over medium heat and brown the slices of bread on both sides. Heat a smaller lightly oiled skillet over medium-low heat and pour the remaining egg mixture into the skillet. Allow the eggs to set in the skillet for 1 to 2 minutes, then continue to cook and stir eggs until scrambled.

Place 1 slice of toast onto a plate and top with the eggs. Layer the slices of banana over the eggs, then place the second slice of toast on top to make a sandwich.

Easy French Toast

Ingredients

1 egg
3/4 cup milk
1 tablespoon ground cinnamon
1 teaspoon vanilla extract
1 pinch salt
2 slices bread

Directions

Beat together egg, milk, cinnamon, vanilla and salt.

Heat a lightly oiled skillet or griddle over medium heat.

Soak bread slices in egg mixture for 20 second on each side, or until thoroughly coated. Cook bread until both sides are lightly browned and crisp. Serve hot.

Peanut Butter and Banana French Toast

Ingredients

- 1 egg
- 1 dash vanilla extract
- 2 tablespoons creamy peanut butter
- 2 slices bread
- 1 small banana, sliced
- 2 tablespoons butter

Directions

In a small bowl, lightly beat the egg and vanilla together.

Spread 1 tablespoon of peanut butter on top of each slice of bread. Place the banana slices on top of one of the slices of bread. Place the other slice of bread on top of the first, to make a peanut butter and banana sandwich.

In a skillet or frying pan, melt the butter over medium heat. Dip the sandwich into the egg mixture and place in the heated skillet. Cook until brown on both sides. Serve hot.

Blueberry French Toast

Ingredients

1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (8 ounce) package cream cheese, diced
1 cup blueberries
12 eggs
2 cups milk
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup blueberries
1 tablespoon butter

Directions

Place half of the bread cubes in a lightly greased 9x13 inch baking pan. Sprinkle cream cheese on top of bread cubes. Top with 1 cup blueberries and remaining bread. In a large bowl, beat together eggs, milk and maple syrup. Pour egg mixture over bread. Cover pan and refrigerate overnight.

The next morning, remove pan from refrigerator 30 minutes before baking. Preheat oven to 350 degrees F (175 degrees C).

Cover pan with aluminum foil and bake in preheated oven for 30 minutes. Uncover pan and bake for an additional 30 minutes, until golden brown and center is set.

To make Sauce: In a saucepan, combine sugar and cornstarch, add water. Boil over medium heat for 3 minutes, stirring constantly. Stir in blueberries and reduce heat. Simmer 8 to 10 minutes, or until the berries have burst. Stir in butter until melted. Serve the sauce over squares of french toast.

Baked French Toast

Ingredients

1 (1 pound) loaf French bread, sliced
6 eggs
1 1/2 cups skim milk
1/3 cup white sugar
1 tablespoon vanilla extract
6 apple - peeled, cored and sliced
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons white sugar
1/2 cup white sugar
1/4 cup all-purpose flour
1/2 cup margarine, melted
1/2 cup brown sugar
1/2 cup skim milk
2 teaspoons vanilla extract

Directions

Cut bread into 1 1/2 inch thick slices and place in a lightly greased 9x13 inch baking pan. In a large bowl, beat eggs with 1 1/2 cup skim milk, 1/3 cup white sugar, and 1 tablespoon vanilla. Pour egg mixture over bread slices.

Arrange apple slices on top of bread. Sprinkle cinnamon, nutmeg, and 2 tablespoons white sugar over apples. Cover, and refrigerate overnight.

In the morning: Preheat oven to 350 degrees F (175 degrees C).

Bake toast in preheated oven until golden brown, about 1 hour. Meanwhile, combine 1/2 cup white sugar, flour, and margarine. Stir in brown sugar, 1/2 cup skim milk, and 2 teaspoons vanilla in a small saucepan. Cook until thick. Serve French toast hot with warm sauce.

Fabulous Frosted French Toast

Ingredients

6 eggs
1 1/2 cups skim milk
2 tablespoons white sugar
2 teaspoons ground cinnamon
1 (1 pound) loaf French bread, cut into 3/4 inch slices
1/4 cup butter
1 (8 ounce) package fat-free cream cheese, softened
2 tablespoons white sugar
2 tablespoons fat-free sour cream
2 tablespoons frozen whipped topping, thawed

Directions

In a medium bowl, whisk together the eggs, milk, 2 tablespoons of sugar, and cinnamon. Melt one tablespoon of butter in a large skillet over medium heat. Dip a few bread slices into the egg mixture just to coat. Place in the hot skillet, and cook until golden on each side, about 4 minutes per side. Repeat with remaining slices of bread. Melt 1 tablespoon of butter in the skillet before frying each batch of toast.

While the toast is cooking, mix cream cheese, 2 tablespoons of sugar, sour cream, and whipped topping using an electric mixer or blender until smooth, yet firm.

Place servings of warm French toast onto plates, and top with a generous dollop of the frosting.

Orange Pecan French Toast

Ingredients

1 cup packed brown sugar
1/3 cup butter, melted
2 tablespoons light corn syrup
1/3 cup chopped pecans
12 (3/4 inch thick) slices French bread
1 teaspoon grated orange zest
1 cup fresh orange juice
1/2 cup 2% milk
3 tablespoons white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 egg whites
2 eggs
1 tablespoon confectioners' sugar for dusting

Directions

In a small bowl, stir together the brown sugar, melted butter, and corn syrup. Pour into a greased 9x13 inch baking dish, and spread evenly. Sprinkle pecans over the sugar mixture. Arrange the bread slices in the bottom of the dish so they are in a snug single layer.

In a medium bowl, whisk together the orange zest, orange juice, milk, sugar, cinnamon, vanilla, egg whites, and eggs. Pour this mixture over the bread, pressing on the bread slices to help absorb the liquid. Cover and refrigerate for at least one hour, or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Remove the cover from the baking dish, and let stand for 20 minutes at room temperature.

Bake for 35 minutes in the preheated oven, until golden brown. Dust with confectioners' sugar before serving.

Thymey-Wimey French Toast

Ingredients

1/4 cup melted butter
1/4 cup milk
2 thick slices crusty bread
2 teaspoons dried thyme leaves
1/3 cup shredded sharp Cheddar cheese
salt and cracked black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Whisk melted butter and milk together with a fork. Soak the bread slices in the milk mixture, turning to cover both sides completely. Sprinkle half of the thyme over one side of the bread pieces.

Heat a dry skillet over medium-low heat, and fry the bread, thyme-side down, until lightly browned, about 5 minutes. Sprinkle the remaining thyme over the bread; turn over and fry until lightly browned, about 5 minutes more. Transfer to a baking sheet; sprinkle with the Cheddar cheese.

Bake in the preheated oven until the cheese is bubbly, about 10 minutes. Remove and serve immediately with salt and cracked pepper.

Overnight French Toast I

Ingredients

12 slices day-old bread, cubed
2 (8 ounce) packages cream
cheese, diced
1 cup blueberries, rinsed and
drained
12 eggs
1/3 cup maple syrup
2 cups milk

Directions

Place half of the bread cubes into a lightly greased 9x13 inch baking pan. Scatter cream cheese over bread; sprinkle with blueberries. Place remaining bread cubes over the blueberries.

In a large bowl, beat together eggs, maple syrup and milk. Pour egg mixture over bread cubes. Cover pan with aluminum foil and refrigerate overnight.

The next morning, preheat oven to 375 degrees F (190 degrees C).

Bake, covered, for 25 minutes. Uncover and bake an additional 15 to 20 minutes, or until puffed and golden brown. Serve warm.

Peanut Butter French Toast

Ingredients

1/2 cup milk
3 eggs
1/4 cup peanut butter
2 tablespoons white sugar
1/2 teaspoon vanilla extract
(optional)
1/4 teaspoon ground cinnamon
1 tablespoon vegetable oil
4 slices bread

Directions

Whisk together milk, eggs, peanut butter, sugar, vanilla extract, and cinnamon in a large bowl.

Heat the oil in a griddle or frying pan over medium heat.

Dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook on both sides until golden, about 3 to 4 minutes per side. Serve hot.

Italian-French Toast

Ingredients

6 eggs
1/2 cup milk
2 teaspoons dried parsley
12 slices white sandwich bread
6 ounces mozzarella cheese
1 cup vegetable oil for frying
1 clove garlic, crushed

Directions

In a medium-sized bowl, beat together eggs, milk, and parsley; set aside.

Slice the mozzarella into 12 rounds. Make 6 sandwiches with the bread and mozzarella, dip each sandwich in egg mixture.

In a large skillet, lightly saute garlic in oil, then remove and discard garlic. Fry dipped sandwiches in the oil. When the sandwiches are browned, cut them into quarters on the diagonal and serve warm.

Orange French Toast

Ingredients

6 eggs, lightly beaten
3/4 cup orange juice
1/2 cup half-and-half cream
2 tablespoons sugar
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
8 thick slices cinnamon bread
1/4 cup butter or margarine,
melted

Directions

In a shallow bowl, combine the first six ingredients. Dip both sides of bread into egg mixture; let soak for 5 minutes. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Cover and refrigerate overnight. Uncover; drizzle with butter. Bake at 325 degrees F for 35-40 minutes or until browned.

Portuguese Bread French Toast

Ingredients

5 eggs
4 cups milk
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1 teaspoon orange zest
1 (1 pound) loaf Portuguese sweet bread
2 tablespoons unsalted butter, cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Whisk together the eggs, milk, sugar, cinnamon, nutmeg, and orange rind in a medium mixing bowl.

Cut the bread into seven or eight slices, and lay them, overlapping, in a large baking dish.

Pour the egg mixture over the bread, covering every slice. The bread should not be entirely submerged though; the higher parts should become toasted and crispy.

Dot the bread with the butter. Bake the French toast in the oven for 35 to 45 minutes until the custard is set. Serve immediately.

French Toast Souffle

Ingredients

10 cups white bread cubes
1 (8 ounce) package lowfat cream cheese, softened
8 eggs
1 1/2 cups milk
2/3 cup half-and-half cream
1/2 cup maple syrup
1/2 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Directions

Place bread cubes in a lightly greased 9x13 inch baking pan.

In a large bowl, beat cream cheese with an electric mixer at medium speed until smooth. Add eggs one at a time, mixing well after each addition. Stir in milk, half and half, maple syrup, and vanilla until mixture is smooth. Pour cream cheese mixture over the bread; cover, and refrigerate overnight.

The next morning, remove souffle from refrigerator, and let stand at room temperature for 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake, uncovered, for 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Sprinkle with confectioners' sugar, and serve warm.

Overnight Caramel French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 tablespoons light corn syrup
12 slices bread
1/4 cup sugar
1 teaspoon ground cinnamon,
divided
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract

Directions

In a small saucepan, bring the brown sugar, butter and corn syrup to a boil over medium heat, stirring constantly. Remove from the heat. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Top with six slices of bread. Combine sugar and 1/2 teaspoon cinnamon; sprinkle half over the bread. Place remaining bread on top. Sprinkle with remaining cinnamon-sugar; set aside.

In a large bowl, beat the eggs, milk, vanilla and remaining cinnamon. Pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 30-35 minutes.

Crispy French Toast

Ingredients

8 cups vegetable oil for deep-frying
6 thick slices white bread
2 eggs
1 cup milk
1 tablespoon white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 cups cornflakes cereal

Directions

Heat deep-fryer to 375 degrees F (190 degrees C).

In a large bowl combine eggs, milk, sugar, cinnamon and vanilla; beat well. Place cornflakes in a separate bowl. Dip bread slices in egg mixture and press into cornflakes.

Carefully slide coated bread slices into hot oil. Fry on each side until golden brown. Drain on paper towels and serve hot.

Uncle Jesse's French Toast

Ingredients

4 eggs
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground ginger
1 teaspoon ground cloves
15 slices whole wheat bread
1 cup butter, divided
1 cup confectioners' sugar for dusting

Directions

In a medium bowl, whisk together the eggs, cinnamon, nutmeg, ginger, and cloves.

Melt about 1 tablespoon of butter in a large skillet over medium heat. Dip slices of bread one at a time into the egg, quickly coating each side but not fully saturating the bread.

Fry a few slices at a time in the buttered skillet until golden brown on each side. Add more butter to the skillet and continue with remaining slices. Melt remaining butter in the microwave at 15 second intervals. Place finished toast onto plates, drizzle with melted butter, and dust with confectioners' sugar.

Patriotic French Toast

Ingredients

1 (10 ounce) package frozen strawberries, thawed
1 cup fresh blueberries
1 (8 ounce) package cream cheese, softened
2 cups confectioners' sugar
2 cups milk
2 eggs, beaten
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
2 tablespoons butter
8 thick slices bread

Directions

Preheat an oven to 250 degrees F (120 degrees C).

Combine the thawed strawberries with their juice and the blueberries in a bowl; set aside. Beat together the softened cream cheese and confectioner's sugar until smooth; set aside. Whisk the milk, eggs, vanilla, and cinnamon in a shallow bowl.

Melt butter over medium heat in a large skillet or griddle. Dip bread into egg mixture, coating thoroughly. Cook until well-browned on both sides, about 5 minutes. Place cooked slices on baking sheet and place in oven to keep warm until ready to serve.

Spread the cream cheese mixture over each slice of french toast, then top with 2 tablespoons of the fruit. Serve immediately.

Snow Day French Toast

Ingredients

2 eggs
1/2 cup milk
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
6 slices raisin bread
2 tablespoons butter
1 cup white sugar

Directions

Mix eggs, milk, salt, and nutmeg together with a fork, until the whole mixture is pale yellow. Pour this into a low, flat pan or a large, shallow dish.

If you are using English muffins, cut them in half so that you have six halves. Let the halves or the slices of bread soak on each side in the egg mixture. Spread a layer of granulated sugar on a plate, and dip both sides of the bread in sugar.

Heat a griddle or skillet over medium heat. Put about half a tablespoon of butter in the pan, and let it melt. Place two muffin halves or slices of bread in the pan. Cook for 2 to 3 minutes on each side. Wipe old butter out of pan, and repeat with remaining slices of bread.

French Toast I

Ingredients

6 thick slices bread
2 eggs
2/3 cup milk
1/4 teaspoon ground cinnamon
(optional)
1/4 teaspoon ground nutmeg
(optional)
1 teaspoon vanilla extract
(optional)
salt to taste

Directions

Beat together egg, milk, salt, desired spices and vanilla.

Heat a lightly oiled griddle or skillet over medium-high flame.

Dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook on both sides until golden. Serve hot.

Blueberry French Toast Cobbler

Ingredients

4 eggs
1/2 cup milk
1 teaspoon vanilla extract
1/4 teaspoon baking powder
10 (3/4 inch thick) slices day-old French bread
4 1/2 cups unsweetened frozen blueberries
1/2 cup sugar
2 tablespoons butter or margarine, melted
1 teaspoon cornstarch
1 teaspoon ground cinnamon
1 tablespoon butter or margarine, softened

Directions

In a bowl, beat eggs, milk, vanilla and baking powder until smooth. Pour into a large shallow baking dish. Add bread slices, turning once to coat. Cover and chill for 8 hours or overnight. Combine blueberries, sugar, melted butter, cornstarch and cinnamon. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Cover and chill 8 hours or overnight. Remove both pans from the refrigerator 30 minutes before baking. Place prepared bread on top of blueberry mixture. Spread softened butter on top. Bake, uncovered, at 400 degrees F for 30-35 minutes or until toast is golden brown and blueberries are bubbly.

Jack's French Toast

Ingredients

1 egg
1 cup milk
1 teaspoon vanilla extract
1 cup oil for frying
4 slices bread

Directions

In a medium bowl, mix together egg, milk and vanilla.

In a large skillet, heat oil over medium high heat. Dip bread into egg mixture and slide into hot oil. Cook until golden brown, drain and serve.

Poppy Seed French Toast

Ingredients

3 tablespoons poppy seeds
3 eggs
2 cups milk
1 teaspoon vanilla extract
1 pinch ground nutmeg
2 tablespoons white sugar
12 thick slices white bread
2 tablespoons butter

Directions

In a small mixing bowl whisk together the poppy seeds, eggs, milk, vanilla, nutmeg, and sugar.

Heat a griddle or large frying pan over medium heat. Melt 1 tablespoon of the butter in the frying pan.

Dip one slice of the bread into the egg batter, then quickly take it out. Continue dipping bread slices, stirring the batter frequently so all the poppy seeds don't sink to the bottom, and laying the bread on the frying pan until no more bread will fit.

Cook the slices for about 2 minutes per side, or until they are golden brown. Repeat with remaining bread. Serve hot.

Haitian French Toast

Ingredients

1 French baguette
1 cup orange juice
1/2 cup heavy whipping cream
2 eggs
1 teaspoon ground cinnamon
1/4 cup white sugar
1 dash ground nutmeg
3 tablespoons butter
2 tablespoons confectioners' sugar for dusting

Directions

Cut loaf ends off and reserve for another use. Cut remaining loaf into 1 1/2 inch slices; let stand 4 hours or overnight.

In a 9x13 inch baking pan, combine orange juice, cream, eggs ground cinnamon and white sugar. Place bread slices in pan and turn until liquid is absorbed, about 5 minutes.

In a large skillet, melt butter over medium heat. Add bread slices and cook until browned on both sides, about 5 minutes. Dust generously with confectioners' sugar and serve warm.

Caramelized French Toast

Ingredients

4 tablespoons butter, divided
6 eggs
1/2 cup milk
1/8 teaspoon salt
8 slices bread
1 cup brown sugar
1/2 cup water

Directions

Melt two tablespoons of butter in a frying pan or skillet over medium high heat.

Beat together eggs, milk and salt. Dip bread one at a time into egg mixture and fry until light brown and egg is cooked.

After 4 slices of bread have been cooked, melt remaining 2 tablespoons butter. Cook remaining bread slices until light brown on both sides and egg is cooked.

After all bread slices have been cooked and removed from pan, add brown sugar to pan. Stir until melted and sticky. Add water and stir. Place French toast in caramel sauce. Turn to coat, then remove from pan. Serve.

Stuffed French Toast With Fresh Berry Topping

Ingredients

2 cups mixed fresh berries
(strawberries, raspberries,
blueberries and/or blackberries)
2 tablespoons granulated sugar
2/3 cup low-fat ricotta cheese
1/4 cup strawberry preserves
3 large eggs
2/3 cup NESTLE® CARNATION®
Evaporated Fat Free Milk
2 tablespoons packed brown
sugar
2 teaspoons vanilla extract
12 slices (about 3/4-inch thick)
French bread
vegetable oil
powdered sugar
maple syrup, heated

Directions

COMBINE berries and granulated sugar in small bowl. Combine ricotta cheese and strawberry preserves in small bowl; mix well. Combine eggs, evaporated milk, brown sugar and vanilla extract in pie plate or shallow bowl; mix well.

SPREAD ricotta-preserve mixture evenly over 6 slices of bread. Top with remaining slices of bread to form sandwiches.

HEAT small amount of vegetable oil in large, nonstick skillet or griddle over medium heat. Dip sandwiches in egg mixture, coating both sides. Cook on each side for about 2 minutes or until golden brown.

SPRINKLE with powdered sugar; top with berries. Serve with maple syrup.

Three Cheese-Stuffed French Toast

Ingredients

3/4 cup shredded mozzarella cheese
4 ounces cream cheese, softened
1 tablespoon ricotta cheese
3 tablespoons apricot jam
8 (2 inch thick) slices French bread

2 eggs, lightly beaten
1/2 cup milk
1 cup cornflakes cereal crumbs
2 tablespoons butter

2 cups apricot nectar
1/4 cup butter
2 tablespoons white sugar
2 teaspoons ground ginger
2 cups sliced fresh peaches
1/4 cup confectioners' sugar for dusting

Directions

The night before: Split each bread slice four fifths of the way through. Spread the two sides apart so that they look like butterfly wings. Use a fork hollow out a shallow pocket on the inside of each slice. Discard the crumbs; set bread aside

In a medium bowl, mix together the mozzarella, cream cheese and ricotta cheese. Stir in the apricot jam. Spoon 2 tablespoons of cheese mixture into each bread slice. Place slices in a 9x13 inch baking dish. Cover and chill 8 hours or overnight.

The next morning: Preheat oven to 400 degrees F (200 degrees C). Pour apricot nectar into a small saucepan and simmer over medium heat. Stir in sugar and cornstarch; cook until thickened.

Beat together eggs and milk. Dip bread slices into egg mixture and dredge in cornflakes crumbs. Melt 2 tablespoons butter in a large skillet over medium heat; cook bread 2 minutes on each side or until golden. Place in a lightly greased 9x13 inch baking dish. Bake at 400 degrees for 15 minutes.

In a medium frying pan or skillet, heat 1/4 cup butter, 2 tablespoons sugar and ginger over medium heat. Add peaches and cook for 3 minutes.

Arrange French toast slices on individual plates. Top each serving evenly with peach slices, sprinkle with powdered sugar. Serve with apricot syrup.

Stuffed French Toast II

Ingredients

8 slices oatnut bread
1/2 (8 ounce) package cream cheese, softened
1/2 cup seedless raspberry jam
5 eggs, beaten
1/4 cup milk
1 1/2 teaspoons almond extract
1 tablespoon butter

Directions

Spread 4 slices oatnut bread on one side with cream cheese. Spread remaining 4 slices on one side with raspberry jam. Press cream cheese slices together with jam slices, forming sandwiches.

In a medium, shallow bowl, beat together the eggs, milk and almond extract.

Melt butter in a large, heavy skillet over medium high heat. Dip sandwiches in the egg mixture to coat. Place in the skillet, and cook on both sides until golden brown.

Wife Saver French Toast

Ingredients

1 cup light brown sugar
1/2 cup light corn syrup
1/4 cup butter
10 French bread
2 eggs
2 1/2 cups 1% low-fat milk
1 teaspoon vanilla extract
1 tablespoon all-purpose flour
1 pinch salt
2 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Grease a 9x13 inch baking dish. Stir the brown sugar, corn syrup, and butter together in a saucepan over medium-high heat until bubbly. Pour into the prepared baking dish, then arrange the sliced French bread evenly over the syrup. Whisk together the eggs, milk, vanilla extract, flour, and salt until smooth. Pour over the French bread. Cover, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Stir together the white sugar and ground cinnamon; sprinkle over the french toast.

Bake in preheated oven until golden brown on top, about 50 minutes.

Waffled French Toast

Ingredients

1 egg
1 egg white
1/4 cup fat-free milk
4 slices whole wheat or white bread
1 cup sliced fresh strawberries
1/4 cup reduced-calorie pancake syrup

Directions

In a shallow dish, beat the egg, egg white and milk. Dip bread into egg mixture, coating both sides. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

For sauce, in a bowl, crush the strawberries; stir in the pancake syrup. Serve French toast with the strawberry sauce.

Chuck's Molasses French Toast

Ingredients

4 eggs
3 tablespoons molasses
1/2 cup heavy cream
1 teaspoon vanilla extract
1 pinch ground ginger
1 pinch ground cinnamon, or more
to taste
12 thick slices challah bread
1/4 cup butter

Directions

Beat together the eggs, molasses, cream, vanilla, ginger, and cinnamon in a bowl until smooth. Dip the challah slices in the batter until coated on all sides.

Melt half of the butter in a large skillet over medium heat. Place half of the challah slices into the pan, and cook until golden brown on each side, about 3 minutes per side. Repeat with remaining butter and challah slices.

Eggnog French Toast

Ingredients

2 eggs, beaten slightly
1 1/2 cups eggnog
1 1/2 tablespoons ground
cinnamon
1 teaspoon pumpkin pie spice
12 slices French bread

Directions

Whisk the eggs, eggnog, cinnamon, and pumpkin pie spice together in a mixing bowl until well blended. Pour the mixture into a shallow dish.

Preheat an electric skillet to 300 degrees F (150 degrees C). Lightly grease the skillet.

Dip one slice of bread at a time into the eggnog mixture, being sure to coat each side of the bread thoroughly.

Place the prepared bread slices into the preheated skillet, and cook, turning once, until golden brown on each side. Place cooked slices on a serving plate and cover with foil to keep warm until all French toast is cooked. Serve immediately.

Stuffed French Toast

Ingredients

8 French bread
2 (3 ounce) packages cream cheese, softened
1/3 cup crushed pineapple, undrained
1/2 cup chopped pecans
4 eggs
1 cup whipping cream
1/2 teaspoon vanilla extract
1 1/2 teaspoons ground ginger
APRICOT SYRUP:
1 (12 ounce) jar apricot preserves
1/3 cup orange juice

Directions

Cut a pocket through the crust of each slice of bread. In a mixing bowl, beat the cream cheese and pineapple; stir in pecans. Stuff into pockets. In a shallow bowl, beat the eggs, cream, vanilla and ginger; dip both sides of bread. Cook on a greased hot griddle until golden brown on both sides.

Combine syrup ingredients in a saucepan; heat until warmed, stirring constantly. Serve with the French toast.

Fantastic French Toast

Ingredients

4 eggs
1/4 cup milk
1 teaspoon vanilla
Dash salt
1 tablespoon butter or margarine
4 slices bread
1/4 cup chopped peanuts
3/4 cup maple-flavored syrup
1/2 cup JIF® Creamy Peanut Butter

Directions

Combine eggs, milk, vanilla and salt. Beat slightly with a fork until blended.

In a medium sized skillet, melt butter or margarine.

Dip bread slices into egg mixture, coating both sides of each. Fry bread until golden brown on one side; turn and fry second side. Top each toast slice with some chopped peanuts.

In a small saucepan, blend maple syrup and JIF®. Heat and stir until warm and pour over the French toast.

Lemon Cream Stuffed French Toast with Streusel

Ingredients

1 (8 ounce) package reduced-fat cream cheese (Neufchatel)
1/4 cup powdered sugar
1 teaspoon vanilla
1 (22 ounce) can LUCKY LEAF® Lemon Pie Filling
8 eggs
2 cups milk
1 (16 ounce) loaf French bread
1/2 cup quick-cooking rolled oats
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
2 tablespoons butter
Fresh blueberries or sliced strawberries

Directions

Preheat oven to 350 degrees F. Lightly grease a 3-quart rectangular baking dish; set aside. In a large bowl beat cream cheese with an electric mixer on medium speed until smooth. Beat in powdered sugar and vanilla. Add pie filling; beat until well combined. In a large bowl whisk together eggs and milk until combined.

Trim ends off French bread and discard or save for another use. Cut loaf into 16 slices. Arrange half the slices in the prepared baking dish, overlapping slices if necessary. Evenly pour on 1/2 of the egg mixture (about 1 3/4 cups). Spoon lemon filling atop bread slices in dish, spreading evenly. Top with remaining bread slices. Dish will be very full. Slowly pour remaining egg mixture evenly over bread slices in dish.

In a medium bowl combine oats, brown sugar, cinnamon, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Sprinkle oat mixture over bread slices in dish.

Bake, uncovered, for 40 to 45 minutes or until set in the center. Let stand on a wire rack for 20 to 30 minutes before serving. Serve with berries.

Strawberry-Banana French Toast

Ingredients

10 day-old French bread
5 eggs, lightly beaten
3/4 cup milk
1 tablespoon vanilla extract
1/4 teaspoon baking powder
1 (16 ounce) package frozen
sweetened whole strawberries
4 firm bananas, sliced
1 cup sugar
1 tablespoon pumpkin pie or
apple pie spice
1 tablespoon cinnamon sugar

Directions

Place bread slices in a large shallow baking dish. Combine eggs, milk, vanilla and baking powder; pour over bread. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. In a bowl, combine strawberries, bananas, sugar and pie spice; pour into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange prepared bread on top. Sprinkle with cinnamon sugar. Bake, uncovered, at 400 degrees F for 30-35 minutes.

Banana Stuffed French Toast

Ingredients

1 (1 pound) loaf French bread, cut into 1 inch slices
2 bananas, peeled and sliced
3 eggs, beaten
1 teaspoon water
1 tablespoon milk
1 teaspoon vanilla extract
1 tablespoon orange liqueur
1 teaspoon grated orange zest
1/4 cup butter
confectioners' sugar for dusting

Directions

Create a pocket about 2/3 of the way into each slice of bread by cutting along an edge. Fill pockets with 2 or 3 banana slices each.

In a medium bowl, beat together eggs, water, milk, vanilla extract, orange liqueur and orange zest. Dip the bread slices in the mixture, allowing slices to become saturated.

Melt butter in a medium skillet over medium heat. Place a few slices at a time in the skillet, and cook, turning once, until both sides are golden brown. Dust with confectioners' sugar to serve.

Pecan French Toast

Ingredients

4 eggs
2/3 cup orange juice
1/3 cup milk
1/4 cup white sugar
1/4 teaspoon nutmeg
1/4 teaspoon vanilla extract
1/2 (1 pound) loaf Italian bread,
cut into 1 inch slices
1/3 cup butter, melted
1/2 cup chopped pecans
2 tablespoons grated orange zest

Directions

In a large bowl, beat together eggs, orange juice, milk, sugar, nutmeg and vanilla extract. Place bread slices in a tightly spaced single layer in the bottom of a flat dish or baking pan. Pour milk mixture over bread, cover and refrigerate overnight, turning once.

When ready to cook, preheat oven to 350 degrees F (175 degrees C).

Coat a jelly roll pan, or rimmed baking sheet, evenly with the melted butter. Arrange soaked bread slices in a single layer on pan. Sprinkle evenly with orange peel and pecans.

Bake in preheated oven until golden, 20 to 25 minutes. Check slices during last 10 minutes of baking time to avoid burning.

Mascarpone Stuffed French Toast with Peaches

Ingredients

8 fresh peaches
1/2 cup sugar
4 pinches ground nutmeg
1/2 teaspoon ground cinnamon
4 Mexican bolillo rolls
1 cup mascarpone cheese
6 tablespoons confectioners' sugar
1 lemon, zested
6 eggs
3/4 cup milk
1/2 teaspoon vanilla extract
2 teaspoons butter, or as needed
2 teaspoons vegetable oil, or as needed

Directions

Peel peaches, remove pits, and slice into a heavy saucepan, catching all the juices. Stir in sugar, nutmeg, and cinnamon, and cook over medium heat until bubbly. Continue cooking, stirring occasionally, until the sauce reaches a syrupy consistency, about 10 minutes. Remove from heat.

Meanwhile, cut off and discard the ends of the bolillo rolls. Slice the rolls into 1 1/4-inch-thick slices. Lay each slice of bread on a board, and with a sharp knife held parallel to the board, cut a pocket into each slice, leaving three sides intact. Set aside.

Stir together the mascarpone, confectioners' sugar, and lemon zest until smooth. Scoop this mixture into a small plastic bag. Cut off one corner of the bag, and pipe as much filling into the pocket in each slice of bread as will fit without overflowing.

Whisk together the eggs, milk, and vanilla in a shallow bowl. Melt butter with oil over medium heat in a large nonstick skillet. Dip each stuffed piece of bread into the batter, add to the skillet, and cook until browned on both sides. Serve hot with the warm peach sauce.