



WOW FRENCH TOAST

Prepare at least 3 hours ahead

5 Tblesp Butter or Margarine
1 Cup Brown Sugar, packed
16 Hawaiian Bread Rolls,
 In groups of 2
5 eggs
1 ½ Cups Milk
1 Teaspoon Vanilla
½ Teaspoon Nutmeg
½ Teaspoon Cinnamon

Fresh Fruit

Melt butter, add sugar and stir to dissolve sugar. Pour into a 9X11 inch pan.

Cut rolls in half, top to bottom. Nestle rolls into syrup, cut sides up, making two layers.

Mix together eggs, milk, vanilla and spices. Pour over bread, cover with plastic wrap (right on top of the bread) and refrigerate.

Refrigerate at least 3 hours, can be overnight. The bread should soak up all the egg/milk mixture.

Place the pan in a preheated 350 degree oven and bake uncovered for 40-50 minutes or until slightly golden on top.

If you need to, you can leave the pan in the oven and turn it off.

Serve immediately. Serve with fresh fruit.

Serves 8

