

Breakfast



Peaches and French Toast

SERVINGS: 4-6

Cooking time: 35-45 minutes

PREP TIME: 20 minutes

Allergy Alert: **Eggs, Dairy, Gluten**

Ingredients

1 dozen eggs

2 cups milk

1/2 teaspoon vanilla extract

1 tablespoon ground cinnamon

1 loaf thick and hearty white bread, sliced

1 cup (2 standard sticks) butter

1 & 1/2 cups tightly packed brown sugar

3 (16-ounce) cans peaches, drained and sliced

Slow Cooker Instructions

Ready for testing and writing

Dutch Oven Instructions

Coals Bottom 10, Top 22

1. Preheat a Dutch oven for 15 minutes
2. While oven is warming, beat eggs, milk, vanilla, and cinnamon in a medium-size bowl.
3. Place bread slices into egg mixture to soak.
4. Move oven away from bottom coals and remove lid.
5. Melt butter in heated oven. Blend brown sugar into the melted butter.
6. Once sugar-butter turns light brown, place drained peaches into the caramel.
7. Spread egg-soaked bread on top of peaches.
8. Return lid to oven and place oven back over coals.
9. Bake for 35 to 45 minutes, refreshing coals if required. Occasionally check the bread mixture to ensure that the edges don't burn.