

# Peach French Toast

Makes 10 Servings

## Ingredients

- 1 loaf sliced whole wheat bread
- 1 1/2 cups milk
- 6 large eggs
- 1/4 cup sugar, divided
- 3 teaspoons ground cinnamon, divided
- 1/4 teaspoon ground nutmeg (optional)
- 1 (15-ounce) can sliced peaches, drained, for serving
- Syrup, for serving

## Directions

1. Preheat oven to 350°F and grease a 9x13-inch baking dish with non-stick cooking spray.
2. Cut each bread slice in half from corner to corner. Overlap bread slices, crust side up, in prepared baking dish. In a large bowl, mix milk, eggs, 3 tablespoons sugar, 1 teaspoon cinnamon and nutmeg. Pour egg mixture over bread. Let sit for 10 to 15 minutes until bread soaks in the egg mixture.
3. In a small bowl, mix the rest of the sugar and cinnamon. Sprinkle cinnamon sugar mixture over bread mixture. Bake until light golden-brown and the center is set, about 25 to 35 minutes. Top with peaches. Slice and serve with syrup.



Recipe from: Feeding Pennsylvania and PA Eats