

## Overnight French Toast

**Oven Temp:** 400°

**Servings:** 8-10

### **INGREDIENTS:**

Challah bread, sliced into 12-14, 1" to 3/4" thick slices  
10 eggs, beaten  
2 cups orange juice  
1 cup milk  
1/3 cup sugar  
2/3 cup dried cherries (Mariani dried cherries are the best brand I have found)  
1 teaspoon vanilla  
1/2 teaspoon cinnamon or nutmeg  
1/2 cup (1 stick) butter, melted  
Fresh blueberries and sliced strawberries  
Confectioners' sugar for garnish, sifted  
Maple syrup

### **DIRECTIONS:**

1. The night before serving, arrange bread slices in a single layer in a large baking dish (one 10-inch x 15-inch x 2-inch deep *or* two 7-inch x 11-inch x 2-inch deep).
2. Whisk eggs in a large bowl to blend. Gradually whisk in milk. Blend in orange juice, sugar, vanilla, and cinnamon or nutmeg. Add dried cherries.
3. Pour mixture over bread slices in pan. Let soak for 10 minutes. Turn slices over and cover with plastic wrap and refrigerate overnight.
4. In the morning, preheat oven to 400 degrees. Remove the pan from refrigerator and pour melted butter evenly on top.
5. Bake 40-45 minutes or until golden.
6. Before serving, dust the top with sifted confectioner's sugar.
7. Serve topped or on the side: blueberries, sliced strawberries, and of course maple syrup.

### **COMMENTS:**

Company always loves this special breakfast, and it is easy on the host because it is started the night before.

*Jo Ann Hess*