



FARMERS MARKET

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Overnight Eggnog French Toast Bake

Serves 6 – 8

1 large loaf of French bread, cut into large 2-inch cubes
2 1/2 cups egg nog
6 large eggs
1/4 cup + 2 tbsp. dark brown sugar
2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
4 tbsp. rum (optional)
1 cup Diamond of California chopped walnuts

In a large measuring cup or bowl, whisk together egg nog, eggs, brown sugar, cinnamon, nutmeg, and rum (if using).

Spray a 9-by-13-inch glass baking dish with cooking spray. Add the bread cubes into the pan. It will be a tight fit but that's ok. Press them down gently, if need be.

Gently pour the eggnog mixture all over the bread cubes. Using the back of a spatula, press down on the bread cubes to help the bread soak up the liquid a bit. The bread will continue to soak up the liquid overnight.

Top the dish with chopped walnuts and cover tightly with foil. Place in the refrigerator to chill overnight.

When ready to bake, preheat oven to 350 degrees Fahrenheit.

Unwrap the dish (save the foil) and bake uncovered for 30 minutes. The top will be nice and golden brown.

After 30 minutes, cover the dish with the foil you saved and bake for another 15-20 minutes, just to make sure the center is set and everything is warmed through.

Remove from oven and serve hot with maple syrup.

Credit: tablefortwo.com