

Overnight French Toast

9 eggs

3 cups half and half or milk

1/3 cup of sugar (I usually omit this)

2 teas. Vanilla

½ teas. Nutmeg

24 slices of French Bread (3/4 inch slices)

Grease 2 13 x 9 pans. In a large bowl combine eggs, half and half, sugar, vanilla and nutmeg. Beat until well blended. Arrange bread slices in greased baking pans. Pour egg mixture over bread slices. Lift and move slices until most of egg mixture is absorbed. Cover with foil and refrigerate overnight or freeze up to 1 week. Heat oven to 500 degrees. If Frozen do not thaw. Remove foil. Bake 1 pan for 15 minutes or until golden brown. Repeat with second pan.