

Peaches and Cream French Toast

Description

Serves 4. Sliced peaches nestle between layers of sweetened butter and thick slices of French bread. Topped with a rich blend of vanilla, eggs, and milk, this delicious brunch dish also doubles as an amazing bread pudding.

Cooking Instructions

This is an all-in-one dish.

Freezer to Oven: Preheat oven to 350F. Place pan on a baking sheet and place in oven. Bake, uncovered, 1 to 1 1/2 hours until top is golden brown and center is firm.

Internal Temperature: 155F. Let sit 10 minutes before serving to help firm up center. Note that this dish does have a soft, bread-pudding-like consistency!

Serving Suggestions: Ice-cold milk. Or use as a dessert and top with vanilla ice cream!

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Serves 4.

Per Serving: 468 cal, 19g fat (10g sat), 120mg chol, 400mg sodium, 65g carb, 3g fiber, 9g protein.

Contains: Wheat. Egg. Dairy.

Lifestyle: Nut-Free.

Ingredients: bread, sliced peaches, half and half, eggs, brown sugar, butter, corn syrup, apple juice, vanilla.



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