

Oven Baked French Toast and Bacon

From Beth's Kitchen

Prep time: 10 minutes

Cook time: 30 minutes (mostly unattended)

Serves 4

Ingredients:

D'artagnan Bacon , 1 pkg
3/4 C Milk, (cow or non-dairy), room temperature
1 loaf French Bread, sliced 1" thick
2 Eggs, room temperature
3 tbsp Butter, melted
1/4 tsp Cinnamon (or pumpkin spice), optional
1/4 tsp Vanilla Extract
Pinch of salt



Method:

1. Adjust oven racks to top third and bottom third. Do not turn the oven on yet.
2. Measure out milk and crack eggs into a large bowl. Bring to room temperature.
3. Line a large rimmed baking sheet with aluminum foil topped with a sheet of parchment paper (this makes clean-up a breeze).
4. Arrange bacon on the prepared baking sheet. They can be snug, but not overlapping.
5. Put bacon on the lower rack, and *then* preheat the oven to 375 F.
6. Prepare the custard: whisk together the egg and milk; add melted butter, cinnamon (or pumpkin spice), vanilla extract and salt. Whisk well until fully combined.
7. Submerge each slice of bread into custard mixture and allow it to soak for a few moments before removing. Allow excess custard to drip off before placing it onto a parchment lined baking sheet.
8. Move bacon from the lower rack to the top rack of the oven, and place french toast on the bottom rack. Set a timer for 15 minutes. Take a break!
9. When the timer goes off, the bacon should be done. (Continue cooking to your liking if necessary). Remove french toast pan from oven and flip each piece of toast over. The bottom side should be golden brown and set. Return french toast to the oven and bake for an additional 15 minutes.
10. Lift the bacon slices off the pan and onto a paper towel lined plate to drain.
11. French toast is finished when the underside is nicely browned.
12. Serve with fresh fruit and real maple syrup. Complete the meal with perfectly crisp, evenly cooked bacon!