



Overnight Eggnog French Toast

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This overnight eggnog French toast is delicious full of flavor and so easy itll become a Christmas morning tradition Needs no syrup Whipped cream and sliced fruit like strawberries and bananas are great on top

Ingredients

- - 1 cup brown sugar - ½ cup butter - 2 tablespoons light corn syrup - 1 loaf French bread
- cut into 1-inch slices - 8 large eggs - 2 cups prepared eggnog

Instructions

1. Gather all ingredients and lightly grease a 9x13-inch baking dish. ALLRECIPES / BAHAREH NAITI Heat brown sugar
2. butter
3. and corn syrup in a small saucepan over medium heat. Cook and stir until mixture begins to boil; remove the mixture from heat
4. and pour into the prepared baking dish. ALLRECIPES / BAHAREH NAITI Place bread slices atop brown sugar mixture. ALLRECIPES / BAHAREH NAITI Whisk eggs and eggnog together in a large bowl; pour over bread slices. Cover the baking dish with aluminum foil
5. and refrigerate 8 hours to overnight. ALLRECIPES / BAHAREH NAITI Preheat the oven to 325 degrees F (165 degrees C). Remove the baking dish from the refrigerator. ALLRECIPES / BAHAREH NAITI Bake in the preheated oven
6. covered
7. until custard has set
8. about 35 to 40 minutes. Increase heat to 375 degrees F (190 degrees C); remove the aluminum foil
9. and continue baking until the the top is golden brown
10. about 5 minutes more. ALLRECIPES / BAHAREH NAITI Cook's Note Instead of eggnog
11. you can use whole milk and add a 1/2 teaspoon of cinnamon
12. 1/4 teaspoon of nutmeg
13. and a tablespoon of vanilla.