

## **MAKE-AHEAD FREEZER FRENCH TOAST**

Makes 8 slices

From Hope Campbell

*The cornflake crumbs give this wonderful make-ahead breakfast a fabulous crunch. This recipe is perfect for RV cooks and for feeding a crowd. Just double or triple the recipe.*

*The recipe calls for French bread, but you can make this treat with any other type of bread. Just make sure that each piece of the bread is completely frozen on the cookie sheet before you pack it into freezer containers.*

*If you'd like, you can season the egg mixture with warm spices. Good choices include cinnamon, cardamom, ginger, or nutmeg. Use a little bit of each, totaling about 1 teaspoon all together, or pick just one spice to add wonderful aroma and taste. Serve this warm and crunchy French toast with maple syrup, butter, powdered sugar, or jam.*

3 eggs  
1 cup light cream  
3 tablespoons sugar (I use Splenda)  
2 teaspoons vanilla  
1 cup cornflake cereal crumbs  
8 (1-inch-thick) slices French bread

Mix the eggs, half and half, sugar, and vanilla in a shallow bowl. Dip the French bread in this egg mixture, leaving the bread in the bowl for a few minutes so it absorbs more egg mixture.

Then dip the bread in the cornflake crumbs to coat. Place on a cookie sheet lined with parchment paper. Freeze until firm, about 4 to 5 hours. Then package the frozen bread freezer containers, and freeze up to 3 months.

When ready to eat the French toast, first preheat the oven to 425°F. Place the frozen French toast pieces on a greased cookie sheet. Bake for 15 to 20 minutes or until the bread is golden brown and crunchy, turning the toast carefully with a spatula once during the baking time. Serve immediately with maple syrup or jam.