

PEACHES & CREAM OVERNIGHT FRENCH TOAST

Ingredients

- 1 8-oz. loaf French bread, sliced into thick slices
- 1.5 cups eggwhites (or 8 large eggs)
- 2 cups skim or almond milk
- 1/4 cup sugar
- 1 teaspoon pure vanilla extract
- 2 19-oz. bottles sliced peaches, no sugar added; drained
- 1/2 cup packed dark brown sugar
- 1/2 teaspoon cinnamon
- 1 cup heavy cream
- Whipped cream (optional)

Instructions

1. Spray a 9-by-13-inch baking dish.
2. Arrange bread in a tight, flat layer in dish. The bread should be as close together as possible.
3. In a small bowl, mix together brown sugar and cinnamon. Set aside.
4. In a large bowl, whisk eggs with milk, sugar and vanilla until blended and pour over bread.
5. Arrange peaches on top of bread and sprinkle with the brown sugar and cinnamon.
6. Cover tightly and refrigerate for at least 8 hours
7. Remove baking dish from refrigerator 30 minutes before baking.
8. Preheat oven to 350°F. Pour cream into a small pan; bring to a boil over high heat. Reduce to low heat and simmer until reduced by half, about 10-12 minutes.
9. Drizzle over peaches and bake, uncovered, until casserole is lightly browned on top and just cooked through, 50 to 55 minutes.
10. Let stand for 10 minutes before serving.
11. Serve with whipped cream if you're feeling sassy :)

<http://www.thecookierookie.com/overnight-french-toast/>