

# Crunchy Oven French Toast

Minimum last-minute preparation makes this a perfect recipe for company. Make it ahead of time and freeze it for up to 2 weeks.

## Ingredients

- 3 eggs
- 1 cup half-and-half
- 2 tablespoons sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3 cups cornflakes cereal, crushed to 1 cup
- 8 diagonally-cut slices French bread (3/4 inch thick)
- Strawberry syrup
- Fresh strawberries

## Directions

Grease 15x10x1-inch baking pan. In shallow bowl, combine eggs, half-and-half, sugar, vanilla and salt; mix well. Place crushed cereal in shallow bowl. Dip bread in egg mixture, making sure all egg mixture is absorbed. Dip bread into crumbs. Place in single layer in greased pan; cover. Freeze 1 to 2 hours or until firm.

Heat oven to 425°F. Bake 15 to 20 minutes or until golden brown, turning once. Serve with syrup and strawberries. Garnish with whipped topping, if desired.

**Yield: 8 slices.**