



FRANKO'S FAVORITES

FRENCH TOAST CASSEROLE

Slice one loaf of French bread 1" thick and remove crusts. Arrange close together in one layer in 10"x14" pan. Beat 8 large eggs well with 3 cups milk, 1 ½ tsp. vanilla extract, 4 tsp. white sugar, 1 Tbsp. melted butter and ¾ tsp. salt and pour mixture over bread. Refrigerate for 4 to 36 hours. Bake in preheated 350 degree oven for 45 to 50 minutes. Let stand 5 minutes before cutting into squares. Serve with maple syrup, bacon, sausages and fresh fruit. The casserole will puff up like a soufflé but will settle after removing from the oven.