French Toast (Overnight - Aunt Grace’s)

Ingredients for double recipe (2 pans):

6 eggs

2 C. milk

2 tsp vanilla

2 loafs of French bread, sliced diagonally, ¾ in thick

8 Tbsp honey

2 tsp cinnamon

6 Tbsp brown sugar

4 Tbsp butter, melted

Instructions/Steps:

1. On the night before you want to eat the French toast, grease 2 cake pans
2. Beat eggs
3. Add milk and vanilla and mix well
4. Dip slices of bread in egg mixture and layer them in pans
5. Drizzle honey over the slices and sprinkle cinnamon over them
6. Cover pans with plastic wrap
7. Chill overnight
8. In the morning, take pans out of the fridge and let sit for 30 min
9. Preheat oven to 350 and then sprinkle brown sugar all over the top and drizzle on melted butter
10. Bake uncovered for 30 min at 350
11. Serve with syrup