# Skier's French Toast

## Ingredients

- 1 pkg white bread crust trimmed (large Loaf)
- 3/4 cup butter
- 3 1/2 tbsp Karo syrup
- 1 1/4 cups brown sugar
- 6 eggs
- 1 tbsp vanilla
- 1/4 tsp salt
- 1 3/4 cups milk

## Summary

**Yield:** 0
**Prep Time:** 45 minutes
**Category:** Breakfast

## Instructions

Combine Butter, Karo syruo, brown sugar. Simmer in a sauce pan until syrup like. Pour mixture over the bottom of a 9" x 13"

pan.

place bread over the syrup , layer as needed.

Beat together the eggs, milk and salt. Pour over bread. Cover with saran wrap and refrigerate overnight.

# Skier's French Toast

Bake in a pre-heated oven 350 degrees for 45 minutes

Cut into squares and serve inverted.