

# Long's Maple Syrup

100% Pure Canadian

## **BUSY DAY ELEGANT MAPLE BREAKFAST**

**French Toast - Make it the day before**

### WHAT YOU NEED

- $\frac{3}{4}$  cup of granulated pure maple sugar
- $\frac{1}{2}$  cup pure maple syrup
- 2 TBSP butter
- 10 – 12 slices French bread
- 4 large or extra large eggs
- 1  $\frac{1}{2}$  cups milk – skim or regular
- 1 tsp vanilla
- $\frac{1}{8}$  tsp salt

### HOW TO DO IT

1. Spray 9" x 13" pan with cooking spray.
2. In a sauce pan pot combine maple sugar, maple syrup and butter.
3. Boil over medium heat, stirring, until all melted and combined.
4. Pour the mixture from the pot evenly into the bottom of the sprayed baking pan.
5. In a single layer, place the slices of bread over the syrup mixture in the pan.
6. Combine the milk, eggs, vanilla and salt in a bowl and beat until all combined.
7. Pour over the bread, making sure to pour some on each bread slice.
8. Cover with foil and refrigerate overnight or at least 8 hours.
9. Bake in a 350°F oven for 30 – 35 minutes until brown.

(There will be a nice crispy maple bottom of each bread slice!)  
Have a pitcher of syrup on the table for additional maplelicious flavor.