Recipe from Bechtel Victorian Mansion Inn
Carol Carlson, Innkeeper

OVEN-BAKED ORANGE FRENCH TOAST

8 slices French or Italian bread
¼ cup butter or margarine
½ cup brown sugar
¼ teaspoon cinnamon
1 teaspoon grated orange rind
4 eggs, slightly beaten
2/3 cups orange juice

Melt butter or margarine in a 9 x 13-inch baking pan. Mix together brown sugar, cinnamon, and orange rind, and sprinkle evenly over melted butter. Mix together eggs and orange juice. Dip bread slices in liquid mixture and place in prepared pan. Pour any leftover liquid over bread slices. Bake at 400 for about 15 minutes or until golden brown. Turn out of pan immediately. Sprinkle with powdered sugar.

Be careful that you don't bake it too long, as the brown sugar will caramelize. Top with orange syrup (recipe below). Or add orange slices or orange marmalade as a garnish, or serve with orange syrup (recipe below)

ORANGE SYRUP

Mix 1Tbsp. cornstarch with ½ cup brown sugar. Stir in 1cup orange juice and ½ tsp. orange extract. Cook over medium heat until mixture bubbles and becomes thick and syrupy. Pour over French toast. Leftover syrup can be stored in the refrigerator for up to two weeks.