

**French Toast (baked) from cooks.com**  
(makes 6 servings)

*3 eggs*  
*1 c. half & half*  
*Pinch of salt*  
*1 tsp. vanilla*

*12 slices bread*  
*6 tbsp. butter*

Mix together the eggs, half and half, salt and vanilla. Dip the bread slices 1 at a time on each side into the egg mixture. Lay in a buttered jelly roll pan in a single layer. (You may need 2 pans.) Cover with plastic wrap or foil and refrigerate overnight. To serve: Preheat oven to 450 degrees. Melt butter and brush over French Toast slices. Bake until bread is puffed and browned, about 10 minutes. Serve as individual pieces with maple syrup or sprinkle with cinnamon and powdered sugar.

**Raspberry or Strawberry Sauce**

Combine 1 package (~10 ounces) frozen presweetened berries, thawed, ½ tsp cornstarch & 1 tablespoon light corn syrup. Bring to a rolling boil over medium-high heat. Boil, stirring constantly for 2 minutes. Cool, cover & refrigerate. Sauce thickens as it cools. Serve cold. Makes ~1 cup

**Blueberry Sauce**

In pan combine 1/3 cup sugar & 1 tablespoon cornstarch; add 2 cups fresh or frozen (thawed) blueberries, 2 tablespoons lemon juice and 1/3 cup water. Cook over medium heat stirring, until thickened. Serve warm or cold. Makes ~2 cups