

Gluten Free Palisade Peach Upside Down French Toast



Dry Ingredients:

- 1 New Hat Baking Artisan Bread Loaf (day old bread is best for french toast)
 - ½ Teaspoon Ground Cinnamon
 - ¼ Teaspoon Nutmeg
- (Keep Spice Bottles handy for last minute sprinkling)

Wet Ingredients (At Room Temperature):

- ½ Cup Butter (or butter substitute)
- 1 ¼ Cups firmly packed Brown Sugar
- 1 Tablespoon water or Peach Juice
- 3 Cups Fresh Palisade Peaches (or one 29-oz. Canned Peaches, drained)
- 6 Eggs, beaten
- 1 ½ Cups Milk (we use unsweetened coconut milk)
- 1 Tablespoon Vanilla Extract

Directions:

- 👉 In a small saucepan, melt the butter. Stir in brown sugar and water (or peach juice) and bring to a simmer, stirring constantly until mixture has thickened.
- 👉 Pour mixture evenly into a well-greased 9" x 13" baking dish. Set aside to cool.
- 👉 Cut fresh peaches into chunks (or drain canned peaches- then cut into chunks). Evenly distribute peaches over cooled brown sugar mixture in dish. Set aside.
- 👉 Shave crust off of all 4 sides of bread loaf (we use shavings for bread crumbs). Cut loaf into 13 thick slices. Place bread slices on top of peaches inside dish. Fill in the gaps with bread slices. Set aside.
- 👉 In medium sized bowl, whisk eggs, milk, and vanilla extract together. Slowly whisk in ground cinnamon and nutmeg until blended in. Pour mixture evenly over bread slices and press bread down into dish (helps egg mixture to start absorbing into bread). With extra spice bottles of cinnamon and nutmeg, sprinkle evenly and lightly all over bread.
- 👉 Cover baking dish with foil and let stand for at least 4 hours, or overnight. Periodically check- in on french toast and push bread back down into egg mixture, if necessary.
- 👉 Preheat oven to 350°F. Bake French Toast 30-40 minutes, or until egg mixture has nearly absorbed into bread slices. Last 5 minutes of bake time take foil off if you would like your french toast with a little crunch. (If you still see a fairly good amount of egg mixture floating in dish, press bread down again and continue baking).
- 👉 Cool 5 to 10 minutes on wire rack and immediately serve. (Keep in mind the brown sugar syrup sitting at the bottom of the baking dish acts like a syrup- extra syrup may not be needed).
- 👉 Refrigerate uneaten french toast in original baking dish up to 5 days. Reheat in a preheated 350°F degree oven 20-25 minutes, or until heated through.