

# Apple Danish Crispy French Toast

## Ingredients

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1/2 c clarified butter  
8 large eggs  
4 c milk  
2 T vanilla  
2 T dark rum  
1 loaf Oregon Trail Apple Danish bread  
4 c corn flakes  
2 T sugar  
1/4 t cinnamon mixed with sugar (garnish)

## Instructions

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<p>In a large bowl whisk together eggs, milk, vanilla and rum.</p>

<div style="float: right; width: 260px; padding: 6px;">[video: autostart=false: width=216: height=180]</div>

<p>Transfer half of mixture to a large baking dish and soak about half of the bread slices for 10 minutes.<br /><br /> Turn slices over and soak an additional 10 minutes. <br /><br /> In another baking dish spread half of the corn flakes and coat soaked bread slices on each side then place on a cookie sheet. <br /> Repeat with remaining bread and ingredients.<br /><br /> Preheat oven to 250 degrees F.<br /><br /> In a large skillet heat 2 Tablespoons clarified butter until hot but not smoking and cook French toast about 3 minutes on

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each side until puffy and golden brown. <br /><br /> Transfer to a cookie sheet. <br /><br /> Repeat until complete. <br /><br /> Keep warm in the oven.<br /><br /> Sprinkle with cinnamon sugar and serve.</p>