

Life With Lovebugs

A family site for moms & their little lovebugs!



Ingredients:

- 1 8oz french baguette loaf
- 8 large eggs
- 2 cups milk
- 1/4 c sugar
- 1 tsp vanilla extract
- 2 15oz cans of sliced peaches in juice, drained
- 1/2 c dark brown sugar
- 1/2 tsp cinnamon
- 1/2 c heavy cream

Directions:

1. Coat a 13x9 pan with non-stick spray. Slice bread into 1" pieces and lay flat in the pan.
2. In a large bowl, whisk eggs with milk, sugar and vanilla until blended. Pour the milk mixture evenly over the bread. Arrange the peaches over the bread.
3. Mix the brown sugar and cinnamon together, then sprinkle over the peaches. Cover tightly and refrigerate for at least 8 hours.
4. Remove the dish from the refrigerator 30 minutes before baking. Preheat oven to 350 degrees. Heat heavy cream in a pan until boiling and continue to heat until it has reduced by half (about 10 minutes). Drizzle the cream over the dish.
5. Bake uncovered for 45 to 50 minutes or until the top is golden brown. Let the dish stand for 10 minutes before serving.