

Egg Nog French Toast

3 eggs
½ cup egg nog
6 slices of day old bread
1 tsp Watkins Rum Extract
½ tsp Watkins cinnamon
¼ tsp Watkins nutmeg
butter or margarine

Crack the eggs into a bowl. Beat eggs and egg nog. Add extract, cinnamon and nutmeg. Mix until thoroughly combined. Melt butter in skillet. Soak bread in egg mixture, one slice at a time. Cook in a hot skillet over medium heat. Brown on one side, turn and brown other side. Serve hot with whip cream, maple syrup, jam, jelly, sprinkle with cinnamon and powdered sugar or whatever desired topping.

Make it a casserole: Grease a 13-by-9-inch baking pan with butter. Tear the bread into chunks, or cut it into cubes, and evenly distribute it in the pan. Pour the egg mixture evenly over the cube bread. Cover the pan tightly and store in the fridge until needed (overnight preferably). Or you can make it and bake it right away—it's delicious no matter what!

Bake at 350 degrees for about 40 – 45 minutes or until golden brown.