



Main Dishes

Orange French Toast

6 Davidson's Safest Choice™ Pasteurized Shell Eggs
½ cup orange juice
¼ cup skim or low fat milk
1/3 cup sugar
1 tbsp. grated orange peel
½ tsp. Vanilla
¼ tsp. Ground nutmeg
8 slices day-old raisin bread
Butter
Confectioners' sugar, optional
Orange peel curls, optional
Orange slices, optional

In medium bowl, beat together eggs, juice, milk, sugar, peel, vanilla and nutmeg until well blended. Place bread in single layer in 13 x 9 x 2 – inch pan. Pour egg mixture over bread. Let soak, turning once, until liquid is absorbed, about 5 minutes. Place bread slices in single layer on buttered baking sheets.

Bake in preheated 375°F oven 12 to 15 minutes. Turn slices. Continue baking until golden browned, about 10 to 12 minutes. Dust with confectioner's sugar and top with orange curls, and orange slices, if desired.

Yield: 4 servings

