



Egg Nog French Toast with Gingerbread Syrup

1 loaf french bread
2 1/2 cups eggnog
6 eggs
1/2 cup brown sugar

1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg

Cut bread into thick slices (about 3 in. wide); arrange in lightly sprayed 9x13 inch pan. In a large bowl beat together eggnog, eggs, sugar, spices, and vanilla. Pour mixture over bread slices, turn a few times to ensure good coating. *Optional:* Sprinkle the tops with a little cinnamon and sugar. Cover and refrigerate overnight (or for at least 3 hours).

Bake for 45 minutes at 350 degrees, or until golden brown.

Gingerbread Syrup

2 cups water
1 cup brown sugar
1/2 cup Biscoff spread
1/2 cup white corn syrup

1/4 tsp. ginger
1/4 tsp. cinnamon
1/4 tsp. nutmeg

Combine all the ingredients for the syrup in a small saucepan over medium high heat. Bring to a low boil, then remove from heat. Serve over french toast. Add whipped topping. (optional)