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## **Harvest French Toast**

A perfect recipe for the changing of the seasons!

- 1 cup brown sugar
- 1/3 cup butter, melted
- 3 tsp ground cinnamon (divided)
- 3 tart apples (or two cans of apple pie filling)
- 2 cans sweet pitted cherries
- 1 loaf French Bread, cut into 1" slices
- 6 large eggs
- 1 ½ cup heavy cream (or ¾ cup half & half and ¾ cup heavy cream)
- 1 tablespoon pure vanilla extract
- 1 teaspoon rum extract

Combine the brown sugar, butter, and 1 teaspoon cinnamon in a 13 x 9 inch baking dish. Add the apples and cherries; blend together then spread evenly over the bottom of the baking dish.

Mix the eggs, heavy cream (and half & half if used), vanilla, and remaining 2 teaspoons of cinnamon until well blended. Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hours.

Remove from refrigerator at least 30 minutes before placing in the oven. Bake at 350 degrees for 40 minutes, covered with aluminum foil. Remove the foil, and bake an additional 5 minutes.

I typically do not serve this with syrup because it is juicy and sweet enough, but can be served with warm maple syrup.

Makes 6 – 8 servings.