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### **EGGNOG FRENCH TOAST**

24 (3/4 inch thick) slices French Bread  
9 eggs  
2 cups heavy cream  
1 cup half n half  
1/3 cup sugar  
2 tsp vanilla extract  
2 tsp rum extract  
1 tsp freshly grated nutmeg  
Confectioner's sugar

Preheat oven to 350 degrees.

Arrange the bread slices in baking dishes. In a large bowl, beat the eggs, cream, sugar, extracts, and nutmeg until blended; pour over bread; turn bread to coat. Cover and refrigerator overnight.

Remove from the refrigerator and bring to room temperature. Place two tablespoons of butter on jelly roll pan and melt in preheated oven. Place bread on pan, place in oven for 20 minutes – turning bread once after 10 minutes. Sprinkle with confectioner's sugar.

Serves 12 +