

## Adirondack Baked French Bread

6 large eggs  
1 ½ cup milk  
1 cup light cream  
1 ½ tsp vanilla  
½ tsp cinnamon  
¼ nutmeg  
1 loaf French bread  
Topping mixture:  
¼ cup butter, softened  
½ cup packed light brown sugar  
½ cup walnuts, chopped  
1 Tbsp maple syrup

Butter a large baking dish. In medium bowl, beat eggs, milk, cream, vanilla, cinnamon and nutmeg. Cut bread into 1" slices. Place bread in baking dish, single layer with sides touching. Pour entire mixture over bread. In small bowl combine topping mixture (melt in microwave if necessary). Spread evenly over bread. Cover and refrigerate overnight. In morning, preheat oven to 350 degrees and bake 40 minutes or until puffed and golden brown. Serves 6-8.