
Grand Marnier French Toast

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 loaf unsliced bread
4 eggs
1 cup milk
2 tablespoons Grand Marnier
1 tablespoon sugar
1/2 teaspoon vanilla
1/4 teaspoon salt
1/4 cup bacon drippings
powdered sugar

Slice the bread into eight 3/4-inch slices.

In a bowl, beat the eggs with the milk. Add the Grand Marnier, sugar, vanilla and salt. Beat until well blended.

Dip each slice of bread in the mixture and place in a 9x13-inch casserole dish. Pour the remaining liquid over the top.

Cover and keep in the refrigerator overnight.

Fry in the bacon drippings and sprinkle with powdered sugar.

Yield: 6 to 8 servings

Breakfast

Per Serving (excluding unknown items): 1084 Calories; 81g Fat (72.1% calories from fat); 33g Protein; 37g Carbohydrate; 0g Dietary Fiber; 935mg Cholesterol; 1219mg Sodium. Exchanges: 3 Lean Meat; 1 Non-Fat Milk; 13 1/2 Fat; 1 Other Carbohydrates.