

CRISPY BAKED FRENCH TOAST

Serves 4

- 3 large eggs
- 1 1/4 cups milk
- 1 tablespoon vanilla extract
- 3/4 teaspoon sugar
- 1 cup Kikkoman Panko Bread Crumbs
- 8 slices day-old white bread
- 1/4 cup butter
- 1/4 cup vegetable oil
- Butter and maple syrup

Heat oven to 400°F. In a shallow bowl, whisk together eggs, milk, vanilla and sugar. Place panko in pie pan or shallow dish. Dip bread in egg mixture, then in panko, coating thoroughly on each side. Place bread on wire rack. Place butter and oil in a 17 1/4-inch x 11 1/2-inch jelly roll pan; place in oven 1-2 minutes or until butter is melted. Place bread in pan in a single layer, turning once to coat both sides with butter mixture. Bake 15 minutes; turn bread over and bake 10 minutes more or until golden brown. Serve with butter and maple syrup.