



## The William Miller House Bed and Breakfast

Richmond, Virginia 23220

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### Miller House Grand Marnier French Toast

*Special equipment: None*

#### Ingredients

6 Eggs  
2/3 Cup Orange Juice  
1/3 Cup Grand Marnier  
1/3 Cup Milk  
3 Tablespoons Sugar  
¼ teaspoon Vanilla Extract  
¼ teaspoon Salt

Finely Grated zest of one Orange  
8 ¾-inch-thick slices of French Bread  
Butter for cooking  
Orange slices for garnish  
Confectioners' Sugar

In a large bowl beat the eggs. Add the orange juice, Grand Marnier, milk, sugar, vanilla, salt, and orange zest. Mix well.

Layer the bread slices in a 9 X 13 inch pan. Pour the egg mixture over all. Turn several times. Refrigerate overnight.

Melt butter in a jelly roll pan to cover the bottom lightly. Place the bread slices on the baking sheet. Bake in a 400 degree oven for 8 minutes. Turn and continue baking until brown.

OR, melt butter on a griddle or in a frying pan over medium-high heat. Place bread slices on the griddle/in the pan. Grill for 4 to 6 minutes (until lightly browned). Turn and brown on the other side.

Arrange on plate with orange slices. Top with confectioners sugar. Serve with warm syrup.

Makes 4 servings.