

## **Peach Dutch Oven French Toast**

### **Breakfast**

Servings 10-12      Moderate Difficulty  
(The Scout's Outdoor Cookbook, page 15)

### **Ingredients**

1 dozen eggs	½ pound (2 sticks) butter
2 cups milk	2 ½ cups brown sugar, tightly packed
½ teaspoon vanilla extract	3 (16-oz) cans peaches, drained and quartered
1 tablespoon ground cinnamon	
1 loaf French or Italian bread, sliced	

Use a 12 or 14 inch Dutch oven

### **Preparation at Camp**

1. Preheat oven for 15 minutes using 21 coals on top and 11 briquettes under the oven.
2. While oven is warming, beat eggs, milk, vanilla, and cinnamon in a medium size bowl.
3. Place bread slices into egg mixture to soak.
4. Move oven away from bottom coals and remove lid.
5. Melt butter in heated oven. Blend brown sugar into the melted butter.
6. Once sugar-butter turns light brown, place drained peaches into the caramel.
7. Spread egg-soaked bread on top of peaches.
8. Return lid to oven and place oven back over coals.
9. Bake for 34-45 minutes, refreshing coals if required. Occasionally check the bread mixture to ensure that the edges don't burn.

**Ken Vetovec, Racine, Wisconsin**

Unit Commissioner, Troop 400, Southeast Wisconsin Council, Boy Scouts of America