

FRENCH TOAST - PEACH COBBLER

12 large ripe peaches
1 cup granulated sugar, divided
1/3 cup all-purpose flour
Cooking spray
1 teaspoon grated orange rind
1/3 cup fresh orange juice
1/4 cup butter or stick margarine, melted
1/4 teaspoon ground cinnamon
3 large egg whites
8 (1.5 ounce) slices hearty white bread
2 tablespoons sugar (Turbinado)



- 1 Cut an X on the bottom of peaches, carefully cutting just through the skin. Fill a large Dutch oven with water and bring to a boil. Immerse the peaches for 20 seconds, remove with a slotted spoon, and plunge into ice water. Slip skins off peaches using a paring knife (skin will be very loose). Cut peaches in half; remove pits. Slice peaches to yield 12 cups.
- 2 Preheat oven to 350 degrees
- 3 Combine peaches 3/4 cup granulated sugar, and flour in a 13x9- inch baking dish coated with cooking spray, and let stand 30 minutes, stirring occasionally.
- 4 Combine 1/4 cup granulated sugar, orange rind, butter, cinnamon, and egg whites in a shallow bowl, stirring with a whisk, Trim crusts from bread; cut each slice into 2 triangles. Dip bread triangles into the orange juice mixture. Arrange on top of peach mixture. Sprinkle turbinado sugar over bread. Bake at 350° for 45 minutes or until golden. 10 servings.