Orange French Toast

Ingredients:
• 1/4 cup fresh orange juice
• 2 large egg whites
• 1/2 teaspoon pure vanilla extract
• 6 slices day-old French bread, cut 1-inch thick
• 1 tablespoon powdered sugar
• 1 medium orange, peeled and cut into 6 wedges

Directions:
1. Preheat oven to 350 F. Prepare a cookie sheet with nonstick pan spray.
2. Beat the orange juice, egg whites, and vanilla together in a large bowl. Dip the bread slices on both sides and place them on the prepared cookie sheet. Spoon any remaining juice mixture over the slices.
3. Bake for 15 to 17 minutes, or until golden brown, turning once after 8 minutes. Serve hot, sprinkled with powdered sugar and garnished with orange edges.