

French Toast

Casserole

 8 Servings

 45 minutes



INGREDIENTS

- 6-8 slices of bread
- 12 eggs
- 1 cup of milk
- 2 tablespoons maple syrup
- $\frac{1}{4}$ cup sugar
- 2 teaspoons cinnamon
- 2 tablespoons butter

NOTES

For varying flavor you can substitute half of the milk for yogurt, cream cheese or add some precooked bacon or sausage.

Sprinkle with powdered sugar serve with your favorite berry syrup or maple syrup

DIRECTIONS

1. Preheat your oven to 375°F.
2. Soften the butter just enough to grease a 9x9 baking pan. (I have a glass Pyrex with a lid that I love to use. This way, when breakfast is over just pop the lid on and put it in the fridge for when the kids are hungry, again.)
3. Cut the bread slices into $\frac{1}{2}$ inch cubes. Place in baking dish.
4. In a mixing bowl crack the dozen eggs. Whisk in with a fork the milk and maple syrup.
5. Pour over bread.
6. In a small bowl, mix sugar and cinnamon. Sprinkle over bread and egg mixture.
7. Bake for 35 minutes or until the eggs are cooked.

