

STUFFED FRENCH TOAST

1 lb white firm bread (I like sourdough)
12 large eggs
1/3 cup pure maple syrup

1 package (8oz) cream cheese
1 & 1/2 cups milk

You can also add 1 tablespoon of vanilla and cinnamon if desired

Cut bread into cubes. in.. Spread half the bread in Grease your 13x9 casserole dish.
Cut cream cheese into small cubes and sprinkle half over bread in pan. Repeat, layering
with remaining bread and cream cheese. Whisk eggs, milk and 1/3 cup pure maple
syrup in large bowl. Pour over bread.

Cover and refrigerate overnight. Preheat oven to 350F, Bake uncovered 30 to 40
minutes, until knife inserted in center comes out clean. Let stand 15 minutes. Serve
warm with additional maple syrup. Makes 10 servings

Recipe provided by:

Donna Frazier, Designer

336-209-2133 Check out other great recipes at www.4dreaminteriors.com



One Copy for you and other you can share with a friend

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