

FRENCH TOAST CASSEROLE

Perfect for breakfast lovers who don't want to have to actually make breakfast on Saturday morning - you can make it the night before!

- 1 loaf Great Harvest Bread (Challah, Apple Scrapple, Old Fashioned White, Cinnamon Chip, etc.) cut into 1-in cubes (appr. 10 cups)
- 8 eggs
- 3 cups milk
- 4 teaspoons sugar
- 1 teaspoon vanilla
- 3/4 tsp. salt (optional)



Place bread cubes in a greased 13x9x2 in. baking dish. In a mixing bowl, beat eggs, milk, sugar, vanilla and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Dot casserole with 2T butter (cubed). Combine 2T sugar and 2 t cinnamon and sprinkle over the top. Cover and bake at 350 for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with your favorite syrup. Makes 12 scrumptious servings!

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