

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!