

June, 2001

Baked French Toast

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Ingredients:

1 loaf firm bread
8 oz. cream cheese
1/4 cup maple syrup

10 eggs
1 1/2 cups half & half
8 Tbs. melted butter

Instructions:

Cube bread and layer half in a 13" x 9" pan. Cut the cream cheese into small pieces and scatter it across the bread. Cover with the remaining bread cubes. Mix the eggs, half & half, syrup and melted butter together in a bowl. Pour the egg mixture over the cubes. Press the bread cubes down to absorb the mixture. Refrigerate overnight.

In the morning bake at 350 degrees for 40 to 50 minutes. Serve with syrup, jam or powdered sugar.

Serves 6.

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