

French Toast Easter Bake

Print, trim, punch (or put in a sheet protector) and store in half-size (8.5" x 5.5") binder!

BREAKFAST and brunch

RECIPE: French Toast "Easter" Bake

INGREDIENTS:

<u>10 Small Bagels*</u>	<u>1/3 Cup Maple Syrup</u>
<u>8 Eggs</u>	
<u>1 tsp Cinnamon</u>	TO MAKE CRUMBLE:
<u>1/2 tsp Nutmeg</u>	<u>2 TBSP Cold Butter</u>
<u>2 TBSP Vanilla</u>	<u>1/4 Cup Flour</u>
<u>2 Cups Milk</u>	<u>1/4 Cup Brown Sugar</u>
<u>1/2 tsp Salt</u>	<u>1 tsp Cinnamon</u>
<u>1/2 Cup Sugar</u>	<u>1/2 tsp Salt</u>

DIRECTIONS:

Prepare bread by cutting it into 1/2 inch cubes, then set
aside. Break 8 eggs into separate bowl. Add cinnamon,
nutmeg and vanilla. Beat well. Next add milk, salt, sugar
and maple syrup. Stir well. Pour egg mixture over bread
cubes, then toss to evenly coat the bread. Next, pour into
greased 9x11 baking dish. Cover with plastic wrap and
refrigerate overnight. The next morning, sprinkle crumble
on top and bake!

TO MAKE CRUMBLE: Cut 2 TBSP cold butter into 1/4 cup flour, 1/4 cup
brown sugar, 1 tsp cinnamon and 1/2 tsp salt.

BAKE TIME: 60-70 MIN

BAKE TEMP: 350°

YIELDS: 6-8 Servings

*10 Small Bagels = 5 Regular Sized Bagels

* SUBSTITUTION: Gluten Free Bagels!

RECIPE NOTES:

To know if your "BAKE" is done, insert knife in center (just like you would a cake) and if the knife comes out clean, it's done. Cook 60 minutes or less if you prefer a more moist/bread pudding like center, or cook for 70 minutes to yield a less moist, but more cake-like texture inside. If the top browns too quickly, cover with tin foil.



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