

FRENCH TOAST CASSEROLE

SERVES 6-8 Liz Dalrymple

One day in advance:

Place bread cubes in 9x13 buttered casserole.

In mixer, beat cream cheese at medium speed until smooth. Add eggs, one at a time, mixing well after each addition. Add milk, half and half, ½ cup maple syrup, vanilla extract, cinnamon, and nutmeg. Mix until smooth.

Pour cream cheese mixture over top of bread. Cover and refrigerate overnight.

The morning of:

Remove casserole from fridge and let stand on counter for 30 min.

Bake at 375° for 50 min until set. Sprinkle with powdered sugar and drizzle with maple syrup.

INGREDIENTS

10 cups sturdy white bread,
cubed, ~16 slices

1 8-oz pkg cream cheese,
softened

8 eggs

1½ cups milk

⅔ cup half and half

½ cup maple syrup

½ tsp vanilla extract

¼ tsp cinnamon, optional

¼ tsp nutmeg, optional

2 tbsp powdered sugar

Add'l maple syrup

DEEDEE'S NOTES:

- I recommend Pepperidge Farm Hearty White bread.



*My sister-in-law Liz shared this recipe –
a decadent dish for special holiday mornings.*