

Stuffed French Toast by Lynn's Recipes



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A delicious make ahead recipe for breakfast, brunch or a holiday. Make this the day before, refrigerate and then just bake the next morning. Serve with maple syrup and fruit for a really great meal.

As I said in the annotations, I had some trouble counting correctly today. I am sorry if I confused anyone, but the printed recipe is correct. I hope you enjoy this delicious Stuffed French Toast.

Ingredients:

- 1 long loaf of French Bread, cut into 18 slices
- 1 (8 ounce) package of cream cheese, cut into 9 slices
- 12 eggs
- 2 cups milk
- 1/3 cup of maple syrup
- Dash of cinnamon

Spray a 9x13" baking pan. Layer 9 slices of the French bread on the bottom of the baking dish. Place a slice of the cream cheese on each slice of bread. Cover the cream cheese with the other 9 slices of the French bread.

Whisk the eggs, milk, maple syrup and cinnamon together. Pour over the French bread. Cover and refrigerate overnight.

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Preheat oven to 350° Take the baking pan out of the refrigerator and let it sit at room temperature for 30 minutes. Bake for 20 minutes. Tent with foil if needed to control browning and continue to bake for 25 minutes longer. Serve with extra maple syrup.

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