

Stuffed French Toast by Lynn's Recipes



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.

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

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and continue to bake for 25 minutes longer. Serve with extra maple syrup.

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