

Sue's Stuffed French Toast

9 x 13 pan

**8 – 10 slices
1 ½ packages
12
2 cups
1/3 cup**

**bread
cream cheese
eggs
milk
maple syrup**

8 x 8 pan

**6 – 7 slices
1 package
8
1 1/3 cups
¼ cup**

Optional - Cinnamon, Nutmeg, Raisins

You may choose to remove the crusts on the bread, or leave them on for a more rustic look.

Cube bread and cream cheese. Place half of the bread in the bottom of the pan. Place cubed cream cheese on top of bottom layer of bread, cover with the remainder of the cubed bread.

Mix eggs, and maple syrup and milk. Pour over bread mixture. Refrigerate overnight.

Bake at 375° for 45 minutes for small pan and 60 minutes for larger pan.

Sprinkle cinnamon sugar over French Toast before serving.

Variations:

Add 1 tsp cinnamon and ½ tsp nutmeg to the egg mixture.

Sprinkle ¼ cup of raisins over the French toast before baking.