

NIGHT BEFORE FRENCH TOAST CASSEROLE
SERVES 6-8

ONE 10 OZ. LONG THIN LOAF FRENCH BREAD, CUT INTO ONE INCH SLICES.
GREASE 9 X 13 PAN WITH BUTTER. ARRANGE BREAD SLICES IN ONE LAYER IN PAN.

BEAT:
TEN LARGE EGGS.
3 CUPS MILK (WE USE HALF AND HALF).
4 TBSP SUGAR.
1/3 TSP SALT.
1-2 TLB. VANILLA.

POUR OVER BREAD.

COVER AND REFRIGATE OVERNIGHT.

TO BAKE:

REMOVE COVER, DOT WITH BUTTER, AND SPRINKLE WITH CINNAMON AND BROWN SUGAR.
BAKE IN PREHEATED 350 OVEN FOR 45-50 MINUTES OR UNTIL BREAD IS BUBBLY AND LIGHTLY
BROWNED. REMOVE FROM OVEN AND LET STAND FOR 5 MINUTES. SERVE WITH SYRUP OR JAM.