

Cinnamon French Toast (Baked)

Ingredients

- 1/2 loaf french bread, cut in 1" slices
- 6 large eggs
- 1 1/2 cups milk
- 1 cup half & half
- 1 tsp vanilla
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 4 tbsps butter, softened
- 1/2 cup brown sugar, packed
- 1/2 cup chopped walnuts (optional)
- 1 tbsp light corn syrup
- 1/2 cup fresh or frozen blueberries
- 3 ozs cream cheese, cut in small pieces

Summary

Yield: 6

Source: Priscilla

Prep Time: 20 minutes

Category: Breakfast

Instructions

Notes

Serves: 6-8

Rating: Awesome

Oven temperature: 350 degrees

Night before:

Butter 9" x 13" baking dish. Arrange bread slices, overlapping in a single layer to fill the bottom of the baking dish. In a medium bowl, combine eggs, milk, half & half, vanilla, cinnamon and nutmeg; mix well. Pour over bread slices. Cover with plastic wrap and refrigerate overnight.

Next morning:

Preheat oven. Remove french toast from refrigerator; sprinkle with blueberries and dot with cream cheese. In small bowl combine softened butter, brown sugar, nuts and corn syrup. Sprinkle with brown sugar mixture. Bake for 30 - 40 minutes or until top is lightly browned. Serve with warmed maple syrup.