

## Breakfast

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# Holiday Morning French Toast

**Servings: 12**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 5 minutes**

**1 cup brown sugar**

**1/2 cup butter, melted**

**1 teaspoon ground cinnamon**

**3 tart apples (such as Granny Smith), peeled, cored, and thinly sliced**

**1/2 cup dried cranberries or raisins**

**1 loaf Italian or French bread, cut into 1" slices**

**6 large eggs**

**1 1/2 cups milk**

**1 tablespoon Pure Vanilla Extract**

Combine brown sugar, butter and one teaspoon cinnamon in a 13x9-inch baking dish. Add apples and cranberries, toss to coat well. Spread apple mixture evenly over bottom of baking dish. Arrange slices of bread on top.

Mix eggs, milk, vanilla and remaining two teaspoons of cinnamon until well blended. Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hours.

Bake, covered with aluminum foil, in a pre-heated 375 degree oven for forty minutes. Uncover and bake five minutes.

Remove from oven; let stand five minutes. Serve warm

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Per Serving (excluding unknown items): 169 Calories; 11g Fat (58.6% calories from fat); 4g Protein; 14g Carbohydrate; trace Dietary Fiber; 131mg Cholesterol; 133mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.