

FRENCH TOAST CASSEROLE



Ingredients:

2	Tablespoons	Butter, divided
1	Teaspoon	Ground Cinnamon
3	Cups	Apples-peeled, cored and chopped small
1	26 oz. Loaf	French Bread
1	8oz	Cream Cheese, softened
2	Tablespoons	Maple Syrup
1	Cup	Apple Butter
6	Large	Eggs
2	Cups	Milk

Directions:

1. Melt 1 Tbl butter in a large saucepan. Whisk in cinnamon. Add apples and saute until softened, stirring frequently. Remove from heat. Grease bottom and sides of 9x13 baking dish with other tablespoon of butter. Set aside.
2. Cut bread into ½ inch slices. Preheat oven to 150° then shut off. Arrange bread on sheet pan with a rack, and put in oven for 30 – 45 minutes hours to dry it out.
3. In a medium bowl beat cream cheese and maple syrup until smooth. Fold in the apples. In separate bowl, whisk together the eggs and milk. Pour half of the egg mixture into buttered pan.
4. Arrange dried bread on bottom of pan. Spread half of the cream cheese mixture on top. Place remaining bread slices on top of cream cheese mixture. Top with remaining cream cheese mixture.
5. Pour remaining egg mixture over bread slices. Cover with foil and refrigerate overnight.
6. Remove casserole from refrigerator while oven comes up to temp. Bake at 350° for 30 minutes. Remove foil, spread apple butter on top, and bake an additional 15 to 20 minutes.