

Cinnamon Raisin Cream Cheese French Toast

- 1 loaf cinnamon raisin bread
- 8 ounces cream cheese
- 2 cups apples, peeled and diced; partially cook and drain off excess juice
- 8 beaten eggs
- 1 ¼ cups half and half cream
- 1 ¼ cups whole milk
- 6 tablespoons unsalted butter, melted
- ¼ cup maple syrup
- 1 teaspoon vanilla extract

Method

1. Preheat oven to 325 °F.
2. Grease a 9 x 13 baking dish. Spread cream cheese thinly over bread slices. Stack slices, and cut to cube the bread. Layer half the bread cubes in the baking dish. Place diced apples over first layer of bread cubes. Top with remaining bread cubes.

* the fruit is optional – also good plain *
3. Combine eggs, half-and-half, milk, melted butter, maple syrup, and vanilla. Pour over all other ingredients. Cover and refrigerate over night, or at least two hours.
4. Remove cover and place in preheated oven. Bake for about 45 minutes. Let stand 10 minutes before cutting. Serve with more maple syrup.



Servings/Yield

6 servings

Categories

Breakfast Casseroles

NUTRITION FACTS

Servings: 6
Amount Per Serving
Calories: 407

Total Fat: 29.08g

Cholesterol: 95mg

Sodium: 181mg

Total Carbs: 25.68g

Dietary Fiber: 1.79g

Sugars: 18.74g

Protein: 5.99g

Notes



Cook'nWithCaroline hints and suggestions:

- Substitute the apples with pears, peaches, or any firm fruit and then vary the maple syrup in the mixture accordingly.
- For a tropical flavor try it with fresh, slightly under-ripe mangos and make thin syrup with puréed mangos and fresh pineapple juice. Use Hawaiian bread instead of the raisin bread.
- Use fresh strawberries and make a strawberry syrup with Almond flavored liqueur.
- Try it with fresh blackberries and syrup of blackberries and black current liquor.
- Fresh raspberries, syrup of raspberries and raspberry flavored liqueur or lemon curd sauce is a great deviation.

* Any of the liqueurs can be used in place of the maple syrup in the egg mixture *

