

French Toast Bake Recipe

12 slices bread
12 eggs
1 package (8 oz.) cream cheese
2 cups milk
1/3 cup maple syrup

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- 1 (16 oz.) bag frozen strawberries- thawed and sweetened with sugar (for topping) *see below
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Cut bread in 1" cubes, place half in greased 9x13 pan (preferably disposable). Cut cream cheese into 1" cubes, and place over bread, then top with remaining bread cubes. In large bowl, beat eggs, add milk and syrup, mix well and pour over bread mix. Cover.

STOP- baking will take place at the retreat site.

Chill, covered overnight. Remove from refrigerator and let sit 30 minutes before baking.

To finish: Keep covered and bake at 350 degrees for 30 minutes. Uncover and bake 25-30 minutes more until golden brown and center is set. (May need a bit more baking time)

Cut in 12 pieces.

*Serve with thawed, frozen strawberries sweetened with sugar. You may have to cut/smash berries if they are whole

Dear Donor,

When you prepare this dish at home, please do not bake it. Please bring the unbaked dish to the Grand site FRIDAY EVENING no later than 7:00 pm. Please clearly mark your name on the item and also FRENCH TOAST BAKE - SATURDAY BREAKFAST.

Again, please don't forget to have your name on the pan if it is to be returned. We thank you very much for your generous donation!

God Bless You for your ministry.