

Stuffed French Toast

Prep: 20 min
Cook: 45 min
Serves: 6

Ingredients:

- 12 slices of bread
- 12 eggs
- 2 cups milk
- 16 oz. cream cheese, softened
- 1 tsp. vanilla (or flavor as desired)

Directions:

1. Cube the bread and set it aside.
2. Mix the eggs, milk, cream cheese, and vanilla together in a bowl.
3. Grease a 9x13 inch pan. Add 1 layer of bread cubes, spread evenly. Pour ½ of the liquid mixture evenly over the cubes. Repeat with the rest of the cubes and liquid.
4. Refrigerate it overnight. Take it out in the morning and let it warm to room temperature (very important). Then bake it in the oven at 375° for 45 minutes.



Nutrition Information		
Serving size: 229g	6 servings	Calories: 540
Amount per Serving		% Daily Value
Total Fat	38g	49%
Saturated Fat	19g	95%
Trans Fat	1g	
Cholesterol	455mg	152%
Sodium	610mg	27%
Total Carbohydrate	28g	10%
Dietary Fiber	1g	4%
Total Sugars	9g	
Added Sugars	2g	4%
Protein	23g	
Vitamin D	3mcg	15%
Calcium	3mg	15%
Iron	3mg	15%
Potassium	404mg	8%