Stuffed French Toast

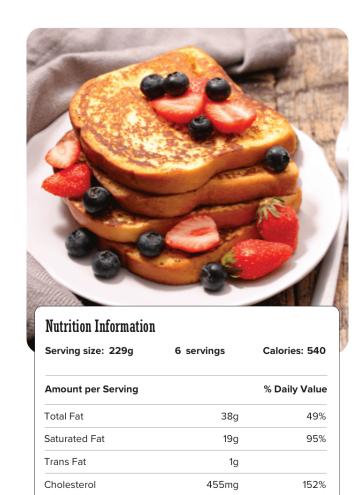
Prep: 20 min Cook: 45 min Serves: 6

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.



610mg

28g

9g

2g

23g

3mcg

3mg

3mg

404mg

27%

10%

4%

4%

15%

15%

15%

8%

Sodium

Total Carbohydrate

Dietary Fiber

Total Sugars

Added Sugars

Protein

Vitamin D

Calcium

Potassium

Iron