

French Toast Casserole

Ingredients:

5 slices torn white bread (thick slices!)
4 eggs
250 ml milk
20 ml sugar
2.5 ml vanilla
pinch of salt
2.5 ml cinnamon
100 ml maple syrup



*optional - sprinkle some brown sugar over the top before you bake for a nice sweet crusty top!

Preparation:

1. Preheat oven to 400 degrees F.
2. Grease a 8 X 8 casserole dish with Pam. Pour half of the syrup in the bottom of the casserole dish.
3. Layer torn bread on top of the syrup.
4. In a large bowl beat eggs, milk, sugar, vanilla, salt and cinnamon. Pour egg mixture evenly over bread in the casserole dish and press bread down to make sure it's completely soaked.
5. Drizzle remaining syrup over top of bread and milk/sugar/vanilla/salt/cinnamon mixture.
6. Bake for 30-40 minutes until casserole is puffed up and golden brown on top.
7. Remove from oven and drizzle additional maple syrup on top and serve while hot. Top with berries.