

French Toast – Imported by Rob

- 2 packages (8oz) cream cheese
- 8 slices heavy bread, cubed (Rob uses day old ciabatta)
- 1 dozen eggs, slightly beaten
- 1 ½ cups milk (or heavy cream)
- ½ cup maple syrup
- Makes 6-8 servings

- In a 9x13 in baking dish, combine half the bread cubes, then top with remaining bread cubes
- Mix eggs, milk and syrup in a large bowl
- Pour mixture over bread cubes (use a spatula to press liquid into the bread)
- Cover with plastic wrap and refrigerate overnight
- In the morning, remove plastic wrap and bake in 350-degree oven for 45 minutes to an hour
- Serve with warm maple syrup



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