

French Toast Casserole

5 cups bread cubes

4 eggs

1 1/2 cups milk

1/4 c. white sugar, divided

1/4 tsp. salt

1 tsp. vanilla extract

1 Tbs. margarine

1 tsp. ground cinnamon

Directions:

1. Preheat oven to 350 degrees. Lightly butter an 8 x 8 baking dish or pan.
2. Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 Tbs. sugar, salt, and vanilla. Pour egg mixture over bread. Dot with margarine, let stand for 10 minutes.
3. Combine remaining 2 Tbs. sugar with 1 tsp cinnamon and sprinkle over the top. Bake in preheated oven about 45 to 60 minutes, until top is golden.

Serve warm with maple syrup on top.