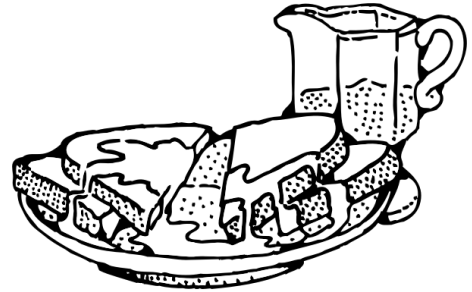


French Toast Casserole

Contributed by Janet Tafuro

Ingredients

1 large loaf of challah bread
8 eggs
1 cup butter
3 tablespoons white corn syrup
2 cups brown sugar
2 1/2 cups milk
2 tsp vanilla
Cinnamon



Procedure:

- Melt butter, corn syrup and sugar until syrupy
- Pour into the bottom of a 9x13 pan
- Tear off pieces of the challah in chunks and put on top of the sugar mixture
- Mix remaining ingredients and pour on top of the challah, soaking all of the pieces
- Sprinkle w/cinnamon
- REFRIGERATE OVERNIGHT
- Bake 350 degrees for at least 45 minutes. If you want it "less soggy" bake it a bit longer. I bake it uncovered
- Serve with warm maple or fruit syrup