

Aunt Elaine's Apple Cinnamon Baked French Toast



Prep Time: 20 minutes

Cook Time: 60 minutes

Yield: One 13 x 9 inch casserole (serves 6-8)

Ingredients:

- 1 - 1 1/2 loaf French Bread (baguette)
- 8 eggs
- 3 1/2 cups milk
- 1 cup sugar, divided
- 1 teaspoon Vanilla
- 1 tablespoon Cinnamon
- 1 teaspoon Nutmeg
- 1/8 teaspoon Ginger
- Pinch of Cloves
- 1 tablespoon of butter, cut in pea sized pieces
- 5-6 medium cooking apples (Gala)

Instructions:

1. Spray a 13 x 9 inch pan with cooking spray.
2. Slice bread into 1 1/2-inch thick slices and tightly pack into pan.
3. In a large bowl whisk eggs, milk, 1/2 cup sugar, and vanilla until blended and pour half the milk/egg mixture over the bread.
4. Peel, core and slice apples and arrange half of the apple slices (in rows) on top of the bread.
5. Mix together the remaining sugar (1/2 cup), cinnamon, nutmeg, ginger and cloves and sprinkle half of the mixture over the apples. Arrange remaining apple slices on top of the cinnamon mixture.
6. Pour the remaining milk/egg mixture over the apples and sprinkle with remaining sugar mixture.
7. Dot with butter, cover and refrigerate overnight.
8. Bake uncovered at 350 degrees for 1 hour or until a toothpick inserted in center comes out clean. It will rise high and brown.
9. Let sit 5 to 10 minutes before serving.