FRENCH TOAST CASSEROLE

INGREDIENT:	FOR 9x13 PAN	6 - 9x13 PANS
Bread - white	1 loaf	6 loaves
Eggs	1 doz.	6 doz.
Maple syrup	1/4 cup	1 1/2 cups
Milk	2 cups	1 gallon
Cream cheese	8 oz.	6 – 8 oz. bricks
Cinnamon		

In a greased 9X13 pan, place cubed bread. Scramble the eggs and mix in milk and syrup. Pour over cubed bread. Cube cream cheese and place over egg mixture, sprinkle with cinnamon. Refrigerate overnight. Bake at 350 degrees for 1 hour. Drizzle more maple syrup over before serving.

FRENCH TOAST CASSEROLE II

(Serves 12)

1 loaf Spatz bread, cut into 1" cubes (10 cups)
8 eggs
4 tsp. sugar
3/4 tsp. salt, optional
3 cups milk
1 tsp. vanilla

TOPPING:

2 T. butter or margarine, cubed
3 T. sugar
2 tsp. ground cinnamon
Maple syrup, optional)

Place bread cubes in a greased 9X13 baking dish. Beat together in mixing bowl eggs, milk, sugar, vanilla and salt, if desired. Pour over bread. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Dot top with butter. Combine sugar and cinnamon; sprinkle over the top. Cover and bake at 350 degrees for 45-50 minutes or until knife inserted near the center comes out clean. Let stand 5 minutes before cutting. Serve with syrup, if desired.