## **French Toast Breakfast Casserole**

(Adapted from unknown source)

- 1 loaf Cinnamon Bread, cut into cubes, reserve 1 cup for topping
- 6 eggs, beaten
- 1 1/2 cup half and half
- 1 1/2 cup milk
- 1-2 teaspoons vanilla extract
- 2 to 3 ounces chopped nuts (pecans, almonds, walnuts)
- 3 tablespoons butter/margarine, melted

Spray 13x9 casserole pan with PAM. Place cinnamon bread cubes in pan. Mix eggs, half and half, milk and vanilla. Pour over bread Cover and refrigerate until ready to bake.

Preheat oven to 350 degrees F. Melt butter and mix with reserved bread cubes and nuts. Spread over top of casserole. Bake about 1 hour or until set.

Serve with syrup and or fresh berries.