

Berry French Toast

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Ingredients:

12 slices of cinnamon bread (or 2 boxes frozen French toast)
2 cups berries (bigger ones like strawberries need to be sliced)
cream cheese
8 eggs
1 1/3 cups milk
1/4 cup maple syrup
cinnamon for sprinkling on top
Opt: maple syrup for serving

Directions:

- *Grease a 9 X 13 glass baking dish.
- *Spread a thin layer of cream cheese on one side of all the bread slices. Put 6 into a dish in a single layer, cream cheese facing up.
- *Sprinkle with berries, then cover with the other 6 slices, cream cheese facing down.
- *Wisk together eggs, milk and maple syrup and carefully pour over top.
- *Sprinkle with cinnamon, cover with foil, refrigerate for the day (dinner) or overnight (breakfast).
- *Preheat oven to 350 degrees. Bake for 50 minutes. Uncover and cook for 10 more minutes.
- *Remove from oven and let rest for 5 minutes before cutting and serving.