

# FRENCH TOAST CASSEROLE

Suggested breads:

- Great Harvest Honey Whole Wheat
- Great Harvest Cinnamon Chip
- Great Harvest Challah

1 loaf Great Harvest bread cut into 1-inch cubes  
(enough to make 10 cups)

8 eggs

3 cups milk

4 teaspoons sugar

1 teaspoon vanilla

3/4 teaspoon salt (optional)

**TOPPING:**

2 tablespoons butter (cubed)

2 tablespoons sugar

2 teaspoons ground cinnamon

Maple Syrup

Place bread cubes in a greased 13 x 9 x 2 inch baking dish.

In a mixing bowl, beat eggs, milk, sugar, vanilla and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Dot with butter. Combine sugar and cinnamon; sprinkle over the top.

Cover and bake at 350° for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with syrup.



## MINNETONKA

Michael & Ruth's  
Minnetonka Bread Store  
17416 Minnetonka Blvd.  
Minnetonka, MN  
952-476-2515

## BURNSVILLE

Karl's  
Neighborhood Bread Shop  
1100 E. County Road 42  
Suite 102  
Burnsville, MN  
952-891-4767

## MINNEAPOLIS

Sally & Tom's  
Family Owned Bread Store  
4314 Upton Avenue South  
Minneapolis, MN  
612-929-2899

For a complete bread  
schedule, go to  
[www.greatharvestmn.com](http://www.greatharvestmn.com)