

FRENCH TOAST CASSEROLE

1 loaf French bread, cut into 1 inch cubes (10 cups)

8 eggs

3 cups milk

4 t sugar

1 t vanilla

$\frac{3}{4}$ t salt, optional

Topping:

2 T butter, cubed

3 T sugar

2 t ground cinnamon

Maple syrup, optional

Place bread cubes in a greased 13" x 9" x 2" baking dish. In a mixing bowl, beat eggs, milk, sugar, vanilla and salt, if desired. Pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from refrigerator 30 minutes before baking. Dot with butter. Combine sugar and cinnamon, sprinkle over the top. Cover and bake at 350 degrees for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with syrup if desired.