

# *Apple Baked French Toast*

## **Ingredients:**

1 large loaf French or Italian bread

8 large eggs

3 C. milk

1 C. sugar

1 Tbs. vanilla

4 tsp. cinnamon

1/2 tsp. nutmeg

6 to 8 medium-sized cooking apples OR 1 CAN COMSTOCK APPLE PIE FILLING

2 Tbs. butter

## **Directions:**

Slice bread into 1-1/2 inch slices. Spray 9 x 13-inch glass pan with margarine or cooking spray.

Place bread in the baking dish with sides touching (snug fit).

In a bowl, beat together eggs, sugar, milk, 3 tsp. cinnamon and vanilla with whisk, for about 30 seconds.

Pour milk mixture over bread (using spoon push bread into liquid to wet completely).

Mix 1 tsp cinnamon & nutmeg into pie filling then spread over the bread.

Cover and refrigerate overnight. In the morning, preheat oven to 350 degrees.

Uncover dish and bake in oven for 1 hour.

Remove from oven and allow to rest for 5 to 10 minutes before serving.

Cut into squares and serve with warm syrup or powdered sugar OR PLAIN.