Apple Cinnamon French Toast

Make ahead: overnight | Bake: 400°F, 30–35 min | Serves: 8

Ingredients

1 loaf (8 oz) French bread
6 eggs
1½ cups milk
8 Tbsp sugar, divided
1 tsp vanilla
⅛ tsp salt
1½ tsp cinnamon
4 Granny Smith apples
2 Tbsp butter
Maple syrup, to serve

Directions

1. Oil a rectangular baking dish; arrange 1-inch bread slices in a single snug layer.
2. Whisk eggs, milk, 3 Tbsp sugar, vanilla, and salt. Pour over bread.
3. Mix remaining 5 Tbsp sugar with cinnamon. Peel and core apples; slice into rings. Layer half the apples and cinnamon sugar, then repeat.

Finish Christmas Morning

4. Cover and refrigerate at least 1 hour or overnight.
5. Preheat oven to 400°F. Dot with butter; bake uncovered 30–35 minutes until apples are tender. Rest 5 minutes, then serve with syrup.

Source: Pampered Chef Apple Cinnamon French Toast.

Melanie's Mealtime Tip

Assemble the night before; morning prep is just butter, bake, and serve.