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## *Overnight Stuffed French Toast*

Makes: 9-12 servings

### Ingredients:

1/2 cup butter, melted  
12 slices homemade bread  
2/3 cup brown sugar  
1 teaspoon cinnamon  
4 oz. cream cheese, cut into 1/2 inch squares  
2 teaspoons vanilla extract  
1/8 teaspoon salt  
5 eggs  
1 1/4 cups milk  
maple syrup and powdered sugar for topping, optional

### Directions:

Pour butter in a 9 x 13 baking pan.  
Put 6 slices of bread in bottom of pan.  
Sprinkle cream cheese squares on top of bread.  
In a bowl, whisk eggs, milk, vanilla, and salt until well blended.  
Pour over bread layers.  
Sprinkle with remaining sugar mixture.  
Cover and refrigerate overnight.  
Bake covered at 350 degrees 30 minutes.  
Uncover and continue baking 15 minutes or until set and browned.  
Serve with a dusting of powdered sugar and a drizzle of maple syrup.