

Holiday Morning French Toast (for 12)

Holiday Morning French Toast is the perfect breakfast item to serve on a special holiday morning. It can be made up the night before & simply baked in the morning. The aroma lets your family know they're in for a real treat.

Recipe Cookbook: McCormick® Cookbook

Prep Time: 20 minutes Chill time: 4-24 hours Cook time: 45 minutes

INGREDIENTS:

1 C brown sugar
1/2 C butter, melted
3 tsp McCormick® Ground Cinnamon, divided
3 tart apples, such as Granny Smith, peeled/cored/thinly sliced
1/2 C dried cranberries (or raisins)
1 loaf Italian bread (or French bread), cut into 1" slices
6 large eggs
1 1/2 C milk
1 TBS McCormick® Pure Vanilla Extract

DIRECTIONS:

1. Combine brown sugar, butter & 1 tsp cinnamon in a 13x9" baking dish. Add apples & cranberries; toss to coat well. Spread apple mixture evenly over bottom of baking dish. Arrange slices of bread on top.
2. Mix eggs, milk, vanilla & remaining 2 tsp cinnamon till well blended. Pour mixture over bread, soaking bread completely. Cover/refrigerate 4-24 hours.
3. Bake 40 minutes, covered with aluminum foil, in preheated 375° F oven. Uncover & bake 5 more minutes. Remove from oven; let stand 5 minutes. Serve warm. For an eye-catching presentation, loosen edges of baking dish & invert onto a large serving platter.