



# Baked French Toast

1. Generously coat a 8 x 8 inch baking dish with butter or cooking spray, set aside.
2. Using your clean hands, tear or cut bread into large bite-sized pieces. Place half of the torn bread pieces into the prepared baking dish.
3. Pinch off grape-sized pieces of cream cheese and place them evenly on top of the bread. Sprinkle fruit over top of bread and cream cheese. Top with remaining bread pieces, set aside.
4. To a large mixing bowl, add eggs and whisk to scramble. Add the milk, 1/2 cup of syrup and salt. Whisk to combine until the mixture is all one color. Carefully pour the egg mixture over the bread.
5. Using clean hands, gently press the bread into the egg mixture to help it absorb. Set aside and wash your hands.
6. Preheat oven to 375°F.
7. Cover the baking dish with a lid, or aluminum foil and carefully place the baking dish into the oven. Bake for 25 minutes, then carefully uncover, and bake for another 25 minutes, or until the top has puffed and is golden brown and crispy. Remove from the oven and
8. Cool for at least 10 minutes before serving.
9. Scoop a big spoonful onto a plate or bowl and serve with syrup on the side.

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[Recipe Name]



# Ingredients List

- Butter or cooking spray (for coating the baking dish)
- 6 slices of thick sliced bread such as Texas toast, brioche or thick cut sandwich bread
- 1/2 pound of cream cheese
- 1/2 cup fresh fruit such as raspberries, blueberries, strawberries, bananas (or a combination of fruit)
- 6 eggs
- 1 cup of milk (chose from whole milk, almond, coconut, rice or soy)
- 1/4 cup of maple syrup, plus more for serving
- 1/4 teaspoon of kosher salt

# Equipment Needed

- Child friendly knife
- Cutting board
- Measuring cups & spoons
- Mixing bowls
- Whisk, mixing spoons and spatula
- Oven mitts
- 8x8 cooking dish
- Aluminum Foil

