

Holiday Morning French Toast

1 cup brown sugar
½ cup butter, melted
3 teaspoons McCormick Ground Cinnamon (divided)
3 tart apples (such as Granny Smith), peeled,
Cored and thinly sliced
½ cup dried cranberries or raisins
1 loaf Italian or French bread cut into 1 inch slices
6 large eggs
1 ½ cups milk
1 tablespoon McCormick Pure Vanilla Extract

1. Combine brown sugar, butter and 1 teaspoon cinnamon in a 13x9 inch baking dish.
Add apples and 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 and remaining 2 teaspoons cinnamon until well blended.
Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hrs.
3. Bake, covered with aluminum foil in a preheated 375 F oven for 40 minutes.
Uncover and bake 5 minutes. Remove from oven; let stand 5 minutes and serve warm.

Makes 12 servings

Prep time: 20 minutes

Cook time: 45 minutes