



FRENCH TOAST CASEROLE

1 C brown sugar
1/2 C dried cranberries
1/2 C butter, melted
1 loaf French bread, cut into slices
3 t cinnamon, divided
3 Granny Smith apples, peeled, cored and cut into pieces
1 1/2 C milk
6 large eggs
1 T vanilla

Preheat oven to 375.

Combine brown sugar, butter and 1 t cinnamon in 13”X9” dish. Add apples and cranberries (if desired, raisins can be added too); toss to coat well. Spread apple mixture evenly over the bottom of dish. Arrange slices of bread on top to cover fruit. Mix eggs, milk, vanilla and 2 t cinnamon until well blended. Pour mixture over bread and soak it completely. Cover and refrigerate for at least four hours or overnight. Bake covered with foil for 40 minutes. Uncover and bake for another 15 minutes. Remove from oven and let stand for 5 minutes. Serve with a spoon to scoop up syrup from bottom of dish. Serve warm.

Recipe from South Dakota Governor’s Residence Cookbook

