



## RECIPES

A creative twist on a breakfast classic. This baked version of French toast is easy to make, and compared to regular French toast, cleanup is a snap.

### Sweet & Simple French Toast Bake

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|---|----------------------------|
| 1 loaf (16 oz.) French or Italian bread, cut into | 1 teaspoon ground cinnamon |
| 1-inch cubes                                      | 1/4 teaspoon salt          |
| 1 package (4.75 oz.) <b>Fisher Culinary Touch</b> | Powdered sugar, optional   |

#### **Cherry Lemon Almond Blend**

- 2 cups milk
- 6 eggs
- 2 tablespoons honey
- 2 teaspoons almond extract
- Maple syrup, optional

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Lightly spray 2-quart baking dish with vegetable oil baking spray. Place bread cubes in baking dish. Sprinkle almond blend over bread cubes.

In medium bowl, whisk together milk, eggs, honey, almond extract and cinnamon. Pour egg mixture over bread cubes; cover with plastic wrap and refrigerate at least 8 hours or overnight.

Preheat oven to 350°F. When ready to bake, remove plastic wrap. Bake uncovered 40 to 45 minutes or until golden brown. Remove from oven. Serve with powdered sugar and maple syrup, if desired.

*Yield: 8 servings*