

## **French toast with warm apple syrup**

From: Hexagon House bed and breakfast

Prep time: 30 minutes Serves: 8

### *Ingredients:*

Loaf of French bread or Texas toast, cubed (about 12 cups)

4 ounces cream cheese, cubed

8 eggs

2 1/2 cups milk or half and half

6 Tbs butter or margarine, melted

1/4 cup maple syrup

### *Syrup:*

1/2 cup sugar

4 tsp cornstarch

1/2 tsp ground cinnamon

1 Tbs lemon juice

1 cup apple cider or apple juice

2 Tbs butter or margarine

Cut French bread into cubes (about 12 cups). Grease a 9 x13 inch baking dish. Place half of the bread cubes in prepared dish. Top with cream cheese cubes and remaining bread cubes.

In a blender or bowl with electric mixer, combine eggs, milk, butter, and syrup until well blended. Pour mixture evenly over bread cubes. Using a spatula, lightly press layers to evenly moisten bread. Cover with plastic wrap and refrigerate overnight.

Preheat oven to 325 degrees. Bake 40-45 minutes, or until center appears set and sides are lightly browned. Let stand 10 minutes before serving.

### To make Syrup:

In small saucepan, stir together sugar, cornstarch, and cinnamon. Stir in lemon juice and cider. Cook and stir mixture over medium heat until thick and bubbly; cook 2 minutes longer. Stir in butter and serve warm with French toast.