

French Toast Souffle'

10 (16 oz) cups of sturdy bread, crusts removed and cut into large cubes

Cooking spray

1- 8 oz block 1/3 less fat cream cheese

8 large eggs

1 ½ c 2% milk

2/3 c half & half (or additional milk)

½ c maple syrup

1 tsp vanilla extract

½ tsp cinnamon (optional)

1-2 c blueberries (optional)

Place bread cubes in 13 x 9 baking dish coated with cooking spray. Add blueberries if desired. Beat cream cheese @ medium speed until smooth. (I add a few tbs of the milk to make it creamier) Add eggs one at a time, beating well after each egg. Add milk, half and half, maple syrup, and vanilla. Mix until smooth. Pour mixture over bread, cover and refrigerate overnight.

Preheat oven to 375. Remove soufflé from refrigerator 30 minutes or so before baking. If desired, sprinkle cinnamon over the top. Bake 50-60 min., or until set. Serve warm with a dusting of powdered sugar or warmed maple syrup.

This is a delicious holiday brunch casserole!

Courtesy of Suzanne Cook