



OVERNIGHT APPLE CINNAMON FRENCH TOAST BAKE

Casserole Ingredients:

- 1 lb loaf sourdough or French bread, cut or torn into chunks
- 3 c. chopped apples
(2 large apples or 3 medium)
- 10 large eggs
- 1 3/4 c. whole milk (or 2%)
- 3/4 c. heavy whipping cream
- 1/3 c. Maple Valley maple syrup
- 1/4 c. Maple Valley maple sugar
- 2 tsp vanilla extract
- 1 1/2 tsp ground cinnamon

Crumble Topping Ingredients:

- 3/4 c. all-purpose flour
- 3/4 c. Maple Valley maple sugar
- 1/2 Tbsp Maple Valley maple syrup
- 1 1/2 tsp cinnamon
- 1/4 tsp all spice
- 1/2 tsp ginger
- 1/2 tsp cardamom
- 1/2 tsp nutmeg
- 1 stick salted butter
(cut into pieces)

(instructions on back)

TAP INTO GREATNESS

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*Use Maple Valley syrup
in all of your recipes!*

SUBSTITUTE FOR SUGAR:

Use 2/3 cup of maple syrup for each cup of granulated sugar and reduce the quantity of liquid in the recipe (water, milk or juice) by about 1/4 cup. Reduce oven temperature by 25°F to prevent over-browning.

For honey, molasses or agave syrup, substitute maple in equal quantities.

Instructions:

- Grease a 9x13" casserole dish.
- Combine bread chunks and chopped apple pieces and create an even layer in the bottom of the dish.
- In a large bowl, whisk together the remaining ingredients for the casserole and pour evenly over the bread and apple layer ensuring that all pieces of bread get moistened.
- Cover the casserole dish and store in the refrigerator overnight.
- In the morning when ready to bake, preheat the oven to 350 degrees.
- Bake the casserole for 35-40 minutes.
- While casserole bakes, in a medium bowl, combine ingredients for the topping. Add the butter and mash into the dry mixture until it forms a crumbly mixture.
- Remove casserole from the oven (some people like it more moist than others - check doneness with knife in the center, it may need another 5-10 minutes). If close to done, spread crumble mixture evenly over the top.
- Bake the casserole for another 5 minutes or until the topping is melted and crisped.

Serve while warm with Maple Valley syrup drizzled over the top.