



French Toast Strata

Ingredients

- 4 cups of cinnamon swirl bread cut into $\frac{3}{4}$ inch cubes
- $\frac{1}{3}$ cup golden raisins
- 1, 3 oz. package cream cheese
- 3 eggs
- $1\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup maple flavored syrup
- 1 tsp. vanilla
- 2 T. sugar
- 1 tsp. ground cinnamon

Directions:

Spray 11 x 7 baking dish with cooking spray. Spread bread cubes evenly on bottom. Sprinkle raisins on top. Distribute pieces of cream cheese evenly on top.

Beat eggs. Mix in milk, syrup, and vanilla. Pour mixture evenly over bread mixture. Cover and refrigerate 4 hours or overnight.

Combine sugar and cinnamon and sprinkle over the top. Bake at 350 for 40-45 minutes, uncovered, until puffed, golden brown and you can stick a knife in the middle and it comes out clean.

Serve with syrup.