



## Cousin Linnie's French Toast

### Ingredients:

- 1 loaf of day old French bread
  - 1 tsp. cinnamon
  - 1/2 cup chopped walnuts
  - 1/2 cup chopped pecans
    - 1/3 cup raisins
    - 6 eggs
    - 2 cup milk
  - 1 cup maple syrup divided
  - 1/3 cup light brown sugar
    - 1/3 cup melted butter

### Directions:

1. Preheat oven to 350
2. Spray 13x9x2 pan with Pam
3. Cut bread into 1 inch cubes
4. Place bread in baking dish until it mounds up high
5. Add cinnamon, nuts, raisins
6. Beat together the eggs, milk and 3/4 cup maple syrup
7. Pour over bread mixture
8. Mix remaining 1/4 cup syrup, brown sugar and melted butter
9. Sprinkle on top of casserole
10. Bake 45 minutes and serve with syrup

**Bon Appétit!**

**This is easily made gluten free by using G-free bread or bagels; however I've not tried the g-free method - will you let me know how it turns out?**