

Cheesy Apple French Toast Casserole



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from: www.recipegoldmine.com

Serves 8

4 large apples, peeled,
cored, cut into thin
wedges

1c butter

1c brown sugar

1t apple pie spice

6oz cream cheese, cut into
1/2" cubes

2c sharp cheddar cheese,
grated

20 slices your favorite
bread, crusts removed, cut
into small cubes

8 eggs

2c half and half

1c milk

2T vanilla extract

1T cinnamon

Preheat oven to 350. Spray 13" x 9" baking dish with non~stick cooking spray.

In heavy skillet, melt butter. Add brown sugar and stir until melted. Add apple wedges and cook, stirring for 2~3 minutes. Pour into the bottom of the baking dish and spread out evenly. Cool slightly. Evenly top cooked apples with cream cheese cubes and grated cheddar cheese.

In large mixing bowl, beat together eggs, half and half, milk, vanilla extract and cinnamon. Add diced bread cubes and mix well. Pour mixture over apples spreading bread out evenly.

Bake 55~60 minutes or until golden brown and puffed. Cool 10 minutes before serving.

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