

My Sister's Overnight French Toast Casserole by Food Storage Moms

Ingredients:

Peel and slice thin, 3 large apples

Cut 8 slices of French bread 3/4-inch thick (day old is best)

Grease a 9 by 13-inch pan.

Boil until clear:

1 cup packed brown sugar

1/2 cup butter

2 tablespoons Maple syrup

While boiling, heat:

3 eggs, slightly beaten

1-1/3 cups milk

1 teaspoon vanilla

Instructions:

Pour syrup mixture into the greased baking pan and place the apple slices on top of the syrup. Dip bread in egg mixture and place on top of apple slices. Pour remaining egg mixture on top of bread slices. Drizzle maple syrup over the bread slices. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking at 350 degrees for 30-35 minutes.