



Ingredients:

1 lg. loaf (1 lb.) French Bread, cut
into 1" cubes
4 eggs
3 cups skim milk or 1% lowfat
1 tsp. vanilla extract
1/2 tsp. ground cinnamon
1/2 cup raisins (or dried cranberries)

Topping -

3 T. margarine
2 T. honey or maple syrup

1 cup brown sugar
1/2 cup lowfat granola or chopped
walnuts

To Prepare:

Let your children or grandchildren help prepare this fun breakfast treat for overnight slumber parties or holidays! The night before serving, spray a 9" x 13" baking dish with cooking spray and spoon in the cubed bread
(over)

to cover dish in an even layer. Next, break the eggs into a lg. bowl. Beat eggs lightly then add milk, vanilla, cinnamon and raisins or cranberries. Mix thoroughly. Pour this mixture over the bread, making sure all bread is moistened. Cover tightly with plastic wrap and refrigerate overnight.

In the morning, preheat oven to 350°. In a small pan, melt margarine, honey or syrup and brown sugar. Mix in the granola or nuts. Drop by spoonfuls over the top of the bread and bake for 30 min. Remove from oven and cool several minutes. Let the kids serve themselves. Makes 8-10 servings.

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