

French Toast Soufflé

(Submitted by Leslie Anderson, Bonnie Brae)

8oz Cream Cheese
1 doz eggs (I know it's a lot!)
1 1/2 Tablespoon Vanilla
3 Cups half and half
1/2 Cup butter
1/2 Cup syrup
cubed french bread
cinnamon

Melt butter, cream cheese, syrup in micro (30 sec+).

Butter 9 1/2 x 11 baking dish.

Cube bread.

Mix eggs, vanilla, half & half, 'til frothy.

Pour butter mix over bread, then pour egg mix and sprinkle w/cinnamon.

Bake until golden approx 60-90 minutes at 350°.