

## Holiday Morning French Toast

### Ingredients

- 3/4 cup brown sugar
- 1/2 cup unsalted butter
- 3 teaspoons cinnamon
- 3 large tart apples
- 1/2 cup dried, sweetened cranberries
- 1 pound loaf Italian bread
- 6 large eggs
- 1-1/2 cups rice milk, unenriched
- 1 tablespoon vanilla



### Directions

1. Preheat oven to 375° F.
2. Peel, core and thinly slice or chop apples.
3. In a 13" x 9" baking dish, combine brown sugar, melted butter and one teaspoon of the cinnamon. Add apples and cranberries; toss well to coat.
4. Spread apple mixture evenly over bottom of the baking dish.
5. Cut bread into 3/4" slices and arrange on top of apples.
6. Mix eggs, rice milk, vanilla and remaining 2 teaspoons cinnamon until well blended. Pour mixture over bread, soaking bread completely. Cover and refrigerate 4 to 24 hours.
7. Bake covered with foil for 30 minutes. Uncover dish and bake 15 minutes or until top starts to brown.
8. Remove dish from oven and let stand for 5 minutes before cutting into 9 servings.
9. Serve warm. Dust top with powdered sugar before serving.

### Makes 9 servings

*Serving size: 3" x 4" piece*

### Nutrients per Serving:

**Calories** 432 **Protein** 9 g **Carbs** 63 g **Fat** 16 g **Cholesterol** 151 mg **Sodium** 380 mg **Potassium** 210 mg **Phosphorus** 136 mg **Calcium** 93 mg **Fiber** 3.1 g

Reference: DaVita Recipes for Breakfast and Brunch, [www.davita.com](http://www.davita.com)