

Toffee Apple French Toast

Prep: 25 min. + chilling

Bake: 35 min

Yield: 8 servings

- 8 C Cubed French Bread
- 2 medium tart apples, peeled and chopped
- 1 package (8 oz.) cream cheese, softened
- $\frac{3}{4}$ C packed brown sugar
- $\frac{1}{4}$ C sugar
- $1\frac{3}{4}$ C milk
- 2 tsp. vanilla extract
- $\frac{1}{2}$ C English toffee bits *or* almond brickle chips
- 5 eggs

Place half of the bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish; top with apples. In a large mixing bowl, beat the cream cheese, sugars, $\frac{1}{4}$ cup milk and 1 teaspoon vanilla until smooth; stir in toffee bits. Spread over apples.

In another mixing bowl, beat the eggs and remaining milk and vanilla until blended; pour over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350°F for 35-45 minutes or until a knife inserted near the center comes out clean.

