

Fabulous French Toast with Vanilla Yogurt Syrup



Wake up the family or overnight guests with the smell of this tasty, bread-pudding-style French toast baking in the oven.

INGREDIENTS:

10 c Italian bread, cubed
9 lg eggs
2 c Lochmead Farms Milk
12 oz all-natural vanilla yogurt
2/3 c maple syrup
1 T cinnamon

DIRECTIONS:

Spray 9"x13" baking pan with cooking spray and place bread cubes in pan. In a large bowl, whisk eggs, milk, all-natural vanilla yogurt, syrup and cinnamon. Pour mixture over bread and make sure the bread is completely coated. Let set for about 15 minutes to absorb the liquid. Bake at 350° for 40-45 minutes, or until liquid is absorbed and completely set.

YOGURT SYRUP:

6 oz low-fat yogurt (for syrup mixture)
1 c butter-flavor maple syrup (for syrup mixture)

Whisk together low-fat yogurt and syrup until smooth and creamy to top French toast.

Makes 8 servings

Enjoy!