

Casseroles

French Toast Casserole

1 cup brown sugar
1/3 cup margarine or butter
2 TBSP light Karo syrup
1 loaf French bread cut in 1" widths
6 eggs
1½ cups milk
½ tsp vanilla
Cinnamon
Powdered sugar

Grease a 9 x 13 inch pan, especially the sides. Melt the brown sugar, margarine, and Karo syrup. Pour the mixture in the 9 x 13 inch pan. Lay the French bread over the top of the syrup. Beat together the eggs, milk, and vanilla. Pour over the bread. Sprinkle with cinnamon to taste. Cover and refrigerate overnight.

Bake at 350° for 30 to 35 minutes or until light brown.

Sprinkle with powdered sugar.