

Recipe adapted from [The Amish Recipe Box](#).



Amish Stuffed French Toast

4 c fresh fresh berries
2/3 c sugar
1 loaf of bread
8 oz. fat free cream cheese
8 eggs
2-1/2 c milk
1/4 c maple syrup
1/4 t vanilla
1/2 c butter, melted
1 t cinnamon

In a mixing bowl combine the fresh berries with the sugar and set aside.

Grease an 11x13 pan. Cut the loaf of bread into 1" cubes. Layer half of the cubes in the baking dish. Next cut up the cream cheese and add to the bread in the dish. Cover the bread with the berries and layer with the remaining cubes of bread.

In another mixing bowl combine the eggs, milk, maple syrup and vanilla. Whisk together and pour over the top layer of the bread. Next melt the butter and pour over all. Sprinkle with the cinnamon and refrigerate overnight.

Preheat the oven to 350F. Bake the French toast for 45-50 minutes. It will brown and rise slightly. Server warm with syrup and powdered sugar.