



French Toast Bake

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Servings: 4 Servings

Protein: 0.3 g per serving

Calories: 232 per serving

Ingredients:

- 4 slice(s) Cambrooke Cinnamon Raisin Swirl Bread, cut into cubes
- 30 g Vanilla Pudding, Instant, dry mix only
- 1 TBSP Egg Replacer, I used Ener-g Egg Replacer
- 2 TBSP Sugar, Brown, packed
- 1/8 tsp Salt, Table
- 1/4 tsp Cinnamon, ground
- 1 c Rice Dream, Original

Directions:

1. Preheat oven to 350 degrees. Spray a 1.5 to 2-quart casserole dish with nonstick cooking spray and set aside.
2. Place bread cubes in a small bowl and set aside. In a 2-cup liquid measuring cup, add the rice milk, pudding mix, egg replacer, brown sugar, salt, and cinnamon. Lightly whisk to combine. Pour over the bread cubes and gently toss until all cubes are coated. Pour into prepared casserole dish. Bake for 25 to 30 minutes. The custard mixture will be set. Serve hot with maple syrup.