

French Toast Casserole

Ingredients:

4 muffins, cubed
4 eggs
1 cup almond milk
1/4 cup white sugar, divided
1/4 tsp salt
1 tsp vanilla
1 Tbsp non-dairy margarine, softened
1 tsp ground cinnamon
1/8 tsp ground nutmeg



Directions:

1. Preheat oven to 350 degrees F. Lightly grease an 8x8 inch baking pan.
2. Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. Pour egg mixture over bread. Dot with margarine; let stand for 10 minutes.
3. Combine remaining 2 tablespoons sugar with the cinnamon and nutmeg and sprinkle over the top. Bake in preheated oven about 45 to 50 minutes, until top is golden. Drizzle with syrup and sprinkle with powdered sugar.