**French Toast Bake**

**\*recipe for a 11 x 14 pan**

**Ingredients**

1 loaf Challah Bread

1 stick butter

2 c brown sugar

10 eggs

3 c milk

1 Tbsp vanilla

3 Tbsp sugar

2 Tbsp cinammon

**Directions**

1. Put melted butter mixed with brown sugar on 11 x 14 dish. Spread evenly.
2. Cut the bread 1 ¼ inches thick and place on sugar mixture.
3. Mix eggs, milk, and vanilla.
4. Pour over dish and let soak (covered) overnight in the refrigerator.
5. Sprinkle with sugar and cinnamon before putting in oven.
6. Bake at 350 for 45 minutes or until puffed and golden.