# company French toast

## Family Chef: Lori McMahon

#### Ingredients:

* 5 c bread cubes
* 4 eggs
* 1 1/2 c milk
* 1/4 c white sugar, divided
* 1/4 tsp of salt
* 1 tsp vanilla extract
* 1 tbsp margarine, softened
* 1 tsp cinnamon

#### Instructions:

1. Preheat oven to 350 degrees and lightly butter an 8 x 8 inch baking pan.
2. Line the bottom of the pan with bread crumbs.
3. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla.
4. Pour egg mixture over the bread. Dot with margarine. Let stand for 10 minutes.
5. Combine remaining 2 tablespoons of sugar with 1 teaspoon cinnamon and sprinkled over the top. Bake in oven for 45 to 50 minutes until the top is Golden