

MAKE-AHEAD CINNAMON FRENCH TOAST



Serving Size : 6 servings.

Category : Toast

Borrowed from the [Hersey's webpage](#)

Ingredients

Amount	Measure	Ingredient
1	loaf	day-old French bread
1	cup	HERSHEY'S Milk Chocolate Chips or HERSHEY'S Cinnamon Chips
5	Whole	eggs, beaten
1-1/4	cups	milk
1/4	teaspoon	ground cinnamon

1/4 teaspoon vanilla extract
 Maple syrup (optional)

1. Spray 13x9-inch baking pan with non-stick cooking spray.
2. Cut French bread into 6 (1-1/2-in. thick) slices.
3. Using small, sharp knife, cut 2-inch long slits in one side of each bread slice, cutting 3/4 of the way through bread to create a pocket.
4. Spoon 2 heaping tablespoons chips into pocket of each bread slice; press to close.
5. Place filled slices into prepared baking pan.
6. Whisk together eggs, milk, cinnamon and vanilla in medium bowl.
7. Pour egg mixture evenly over bread; carefully turn pieces over, spooning mixture in pan over top of bread.
8. Cover pan with plastic wrap; refrigerate 2 hours or overnight.
9. Heat oven to 400F.
10. Bake, uncovered, 20 to 25 minutes or until golden brown.
11. Transfer toast to plates. Serve with maple syrup, if desired.