

Sweet Hawaiian Stuffed French Toast



Ingredients:

2 – 8oz. packages of reduced-fat cream cheese cut into 1-inch cubes
1 round of Kings Hawaiian bread cut into 2-inch cubes
1 dozen eggs, beaten
1 tablespoon ground cinnamon
1/2 cup maple syrup
2 cups milk
1/2 cup confectioners powdered sugar

Directions:

- 1) Spray an 8 x 12 baking dish with cooking spray and arrange half of the cubed bread in the bottom of the pan.
- 2) Next arrange the cubed cream cheese on top of the bread.
- 3) Layer the remaining half of the bread on top of the cheese.
- 4) Combine the eggs, cinnamon, syrup and milk in a mixing bowl and pour evenly over the bread.
- 5) Cover the pan with aluminum foil and place it in the refrigerator overnight.
- 6) The next morning, remove the pan from the refrigerator and allow it to come to room temperature, about 30 minutes.
- 7) Preheat your oven to 375 degrees and place the pan in the oven, still covered. Bake for 45 minutes.
- 8) Remove the foil and bake an additional 15 minutes until the top is browned and the cheese is bubbly.
- 9) Remove the pan from the oven and let it rest for 10 minutes before cutting. Dust the French toast with a light powdering of confectioner's sugar and serve with extra syrup.