

## Baked Apple French Toast

1-loaf *100% Sweet Whole Wheat* or  
*Oat Nut Crunch Bread\**  
4 eggs  
6 egg whites  
3 cups low fat vanilla soy milk or other low  
fat milk  
2/3 cup sugar (or equivalent sweetener  
suitable for baking) divided

2 teaspoons vanilla  
4 Granny Smith or Honey Crisp apples  
1 teaspoon cinnamon, divided  
2 tablespoons *Smart Balance* Buttery Spread,  
optional  
1 cup *Great Granola\**

*\*If these Natural Ovens products are not available  
in your store, contact customer service.*

- Lightly spray 13x9-inch pan with non-stick vegetable cooking spray.
- Layer bread slices two thick tightly into baking pan.
- Beat eggs and egg whites well in medium mixing bowl. Add milk, 1/3 cup sugar, vanilla and 1/2 teaspoon cinnamon.
- Blend well and pour half of egg/milk mixture over bread in pan.
- Peel, core and slice apples. Cut apples into thin ringlets and place on top of bread.
- Pour remaining egg/milk mixture over apples.
- Mix remaining 1/3 cup of sugar with remaining 1/2 teaspoon cinnamon. Sprinkle evenly over apples. Dot with butter, optional.
- Cover and refrigerate at least 4 hours or overnight.
- Bake 400° for 50 minutes. Serve with fresh maple syrup. Sprinkle each serving with *Great Granola*.



*Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist*