

Breakfast Strata

4 cups peeled thinly sliced baking apples
(*Braeburn, Honey Crisp or your choice*)
2 teaspoons cinnamon
1/3 cup brown sugar
1 teaspoon vanilla
3/4 package *Oat Nut Crunch Bread**,
or your favorite Natural Ovens bread cut
into 1 inch pieces

8 whole eggs**
4 egg whites
2-1/2 cups low fat milk
1-1/2 cup *Great Granola**
maple syrup

***you may wish to use Egglands Best eggs as
they are high in Omega 3*

- In a medium bowl, toss together apples, cinnamon, sugar and vanilla.
- Arrange one third of the bread pieces in a greased large (4-1/2 quart) baking dish.
- Spread one third of the apple mixture over the bread.
- Repeat bread/apple layering finishing with the apples.
- In a medium bowl, whisk together eggs, egg whites and milk.
- Pour the egg mixture over the strata. Cover dish and chill overnight.
- Bake covered in a preheated 350° oven for 50 minutes. Uncover strata and continue baking until golden and cooked through.
- Cut and serve warm with maple syrup. Top each piece with generous sprinkle of granola. **Serves 8**

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



Recipe created by Jean Ecos, Natural Ovens Test Kitchen Specialist