

# FRENCH TOAST CASSEROLE



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## Ingredients

Yield: 6

- 5 cups lite wheat bread cubes
- 4 eggs
- 1 1/2 c unsweetened almond milk
- 1/4 c Truvia Baking Blend, divided
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1 tsp lite butter, softened
- 1 tsp ground cinnamon

## Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly butter an 8x8 inch baking pan.
2. Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. Pour egg mixture over bread. Dot with margarine; let stand for 10 minutes.
3. Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top. Bake in preheated oven about 45 to 50 minutes, until top is golden.

## Nutritional Information

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
1/6 <sup>th</sup>	128	5.5 g	7.6 g	15 g	318 mg

Carbohydrate Exchange: 1