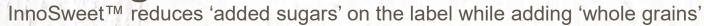
Overnight French Toast





Ingredients	Volume	Grams	Percent
Butter	1/2 cup	113.5	6.2
Bread (thick slices)	12 slices	900	48.8
Brown Sugar	1/2 cup	110	6.0
InnoSweet™ Sprouted Whole Wheat Powder	1/2 cup	82.5	4.5
Cinnamon	1 tsp	2.8	0.2
Eggs	5 large	275	14.9
Milk	3/4 cup	180	9.8
Heavy Cream	3/4 cup	180	9.8



- 1. Melt butter and pour into 9x13 pan.
- 2. Place six slices of bread in bottom of pan.
- 3. In separate bowl mix brown sugar, InnoSweet $^{\text{TM}}$ and cinnamon.
- 4. Sprinkle half of the sugar mixture over bread.
- 5. Add another layer of six slices of bread.
- 6. In separate bowl whisk eggs, milk and cream together.
- 7. Pour egg mixture over bread layers.
- 8. Sprinkle remaining sugar mixture over top of bread layers.
- 9. Cover tightly with foil and refrigerate overnight.
- 10. Next day preheat oven to 350° F (200° C).
- 11. Remove from refrigerator and let stand 15 minutes.
- 12. Bake covered for 30 minutes.
- 13. Remove foil and bake uncovered an additional 15 minutes.



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