

# Overnight French Toast

InnoSweet™ reduces 'added sugars' on the label while adding 'whole grains'

<b>Ingredients</b>	<b>Volume</b>	<b>Grams</b>	<b>Percent</b>
Butter	1/2 cup	113.5	6.2
Bread (thick slices)	12 slices	900	48.8
Brown Sugar	1/2 cup	110	6.0
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/2 cup</b>	<b>82.5</b>	<b>4.5</b>
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

## Method

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™ 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.



**Briess Malt & Ingredients Co.**

625 South Irish Road  
Chilton, WI 53014

[www.Briess.com](http://www.Briess.com)

[info@briess.com](mailto:info@briess.com)

920.849.7711