

Grandma's Cupboard



What makes
it good is
Love!

Frenchy's Sweet Surprise Breakfast

Munchkins in PJs gathering around the kitchen table, called from their sleep by the aroma of cinnamon and sugar. It is a holiday treat any day you want, in just a few easy steps.

Items you will need:

- 🍞 1 Loaf of Bread
- 🍞 1 Dozen Eggs
- 🍞 2 Cups of Sugar
- 🍞 1 Cup Milk
- 🍞 ½ Cup Maple Syrup
- 🍞 1 8-oz. Package of cream cheese
- 🍞 4 Tbsp – Vanilla
- 🍞 Cinnamon
- 🍞 Powdered Sugar (optional)
- 🍞 Fruit Pie Filling — cherry, apple, blueberry, etc. (optional)
- 🍞 Whipped Cream (the kind in the spray can) (optional—but if you use it once be prepared to use it every time—the munchkins will revolt!)
- 🍞 Casserole Baking Dish (11 x 13)



DIRECTIONS THE NIGHT BEFORE:

Bread Component:

- 🍞 Let the bread air dry for (*yes, this means take ALL the bread out of the package and let it lay flat out to dry*) - do this for about 2-3 hours before the next step.
- 🍞 De-crust each piece of bread (*yes, this means to cut the brown edges off of each piece of bread*)



Munchkins underfoot -

Have them gather the bread scraps in baggies for duck feeding. It will be more fun than a barrel of monkeys - wait they are a barrel...

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- ☞ Cube each piece of bread and place in a bowl to the side.
- ☞ Now, cube up ENTIRE 8 oz block of cream cheese (it will help if your cream cheese has been in the refrigerator)
- ☞ Place ½ the cubed pieces of bread in the bottom of the casserole dish.
- ☞ STRATEGICALLY ☺ place the cubed cream cheese in the pieces of cubed bread in your casserole dish.
- ☞ Place the remaining cubes of BREAD on top of the cream cheese and bread already in your casserole dish.
- ☞ Set casserole to the side.

Egg Mixture:

- ☞ Crack all the eggs in a bowl.
- ☞ Mix in Sugar AND STIR.
- ☞ Mix in Milk AND STIR.
- ☞ Mix in Maple Syrup AND STIR.
- ☞ *(Trust me...it will be MUCH easier to stir the mixture each time you put in an ingredient!!)*

**The meeting of the “Bread Component” and the “Mixture”
(Doesn't this sound fun???? ☺):**

- ☞ Poor the “Egg Mixture” evenly over the “Bread Component.”
- ☞ Make sure that EVERY piece of bread is soaked using a fork.
- ☞ Sprinkle the top (if desired) with Cinnamon...it looks real pretty, plus it smells good!
- ☞ Cover with foil or plastic wrap and refrigerate until morning.

DIRECTIONS IN THE MORNING:

Baking Instructions:

- ☞ Bake @ 350° for about 35-40 minutes or until golden brown.

Serving:

- ☞ Cut in squares and serve.
- ☞ Optional: top with pie filling and whipped cream or serve w/ syrup and butter.
- ☞ Serves about 12-15

Oh...almost forgot - make sure you make Poppy's coffee!