

French Toast Casserole

INGREDIENTS (for 102 servings)

85 cups bread cubes	1 tablespoon & 1-1/4 teaspoons salt
68 eggs	1/3 cup & 1 teaspoon vanilla extract
25 & 1/2 cups milk	1 cup and 1 tablespoon margarine, softened
4-1/4 cups sugar, divided	1/3 cup & 1 teaspoon ground cinnamon

BAKING DIRECTIONS

The ingredients above have been scaled to yield a new amount of servings (100). The directions below refer to the original recipe yield of (6) servings or one 8x8 baking pan. You will need a total of 17- 8x8 disposable aluminum baking pans to yield 100 total servings.

1. Preheat oven to 350 degrees F. Lightly butter each 8x8 baking pan.
2. Line bottom of pan with bread crumbs (5 cups). In a large bowl, beat together eggs (4), milk (1.5 cups), sugar (2 tbsp), salt (1/4 tsp) and vanilla (1 tsp), pour egg mixture over bread. Dot with margarine; let stand for 10 minutes.

Combine remaining sugar (2tbsp) with cinnamon (1tsp) and sprinkle over the top. Bake in preheated oven about 45-50 minutes, until top is golden.