

French Toast Soufflé
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Prep Time: 20 Minutes
Cooking Time: 30 Minutes
Additional Time: 8 hours, 30 minutes
Total Time: 9 hours, 20 minutes
Servings: 12
Yield: 1 9-inchx13-inch soufflé

Ingredients

cooking spray
10 cups white bread cubes
1 (8 ounce) package low-fat cream cheese, softened
8 eggs
1 ½ cups milk, 2% reduced-fat
⅔ cup half-and-half cream
½ cup maple syrup
½ teaspoon vanilla extract
2 tablespoons confectioners' sugar
¾ maple syrup

Directions

1. Place Bread cubes in a 13x9-inch baking dish coated with cooking spray. Beat cream cheese at medium speed of mixer until smooth. Add eggs, 1 at a time, mixing well after each addition. Add milk, half-and-half, 1/2 cup maple syrup and vanilla, and mix until smooth. Pour cream cheese mixture over top of bread, cover and refrigerate over night.
2. Preheat oven to 375°.
3. Remove bread mixture from refrigerator, let stand on counter for 30 minutes. Bake at 375° for 50 minutes or until set. Sprinkle the soufflé with powdered sugar and serve with maple syrup.