



Sun-Maid® Pure Milk Chocolate Raisins "N" Apples Baked French Toast

- 1/2 Cup Butter, Cubed
- 2/3 Cup Firmly Packed Brown Sugar
- 1/2 Cup Heavy Whipping Cream
- 1 Teaspoon Apple Pie Spice
- 1/3 Cup Salted Cashew Pieces
- 2 Large Granny Smith Apples, Cored, Peeled and Cut In Slices, Then cut Slices In Half
- 1 Cup Sun-Maid Milk Chocolate Raisins
- 12 Slices Challah Bread, (about 3/4 lb.)
- 1-1/2 Cups 2% Milk. 3 Eggs
- 1 Tablespoon Granulated Sugar
- 1-1/2 Teaspoons Pure Vanilla Extract
- Garnish, Optional
- Warmed Maple Syrup, Whipped Cream, Vanilla Ice cream



Preparation

Place butter in a microwave-safe bowl; microwave, covered for 30 to 40 seconds or until melted. Remove, and stir in brown sugar, heavy whipping cream, apple pie spice, and cashews. Add your apples and toss gently to coat.

Transfer to an ungreased 13 x 9-inch baking dish. Arrange bread over the top trimming to fit as perfect as possible.

Place remaining ingredients in a blender; process just until blended. Pour over top of bread. Refrigerate overnight.

Preheat oven to 375. Meanwhile, remove baking dish from refrigerator. Bake, uncovered, 35 to 40 minutes or until a knife inserted near the center comes out clean. Let stand 5 to 10 minutes . Invert and serve.

Makes 6 to 8 Servings as Breakfast.

Makes 10 to 12 Servings as Dessert

Breakfast, serve with warm maple syrup; if so desired. As a dessert; serve with a dollop of whipped cream and or with a scoop of vanilla ice cream.

Recipe: Paula Marchesi from Lenhartsville, PA