

## **Baked Apple Cinnamon French Toast**

From: Leslie Chan and King's Hawaiian

**Prep time:** 15 min

**Cook time:** 45 min

**Serving Info:** 4 people

### **Ingredients**

4 eggs slightly beaten

1 1/2 cups milk

1/2 cup sugar divided

2 teaspoons ground cinnamon divided

1 large apple cored peeled and thinly sliced

2 tablespoons butter or margarine

KING'S HAWAIIAN Original Hawaiian Sweet Round Bread

### **Directions**

1. Preheat oven to 350° F.
2. Chop round bread into cubes. Place bread cubes in greased 8x8-inch baking dish.
3. Combine eggs, milk, 1/4 cup of sugar and 1-1/2 teaspoons of cinnamon in medium bowl; mix well.
4. Pour half the egg mixture evenly over bread cubes. Cover top with apple slices.
5. Pour remaining egg mixture over apple slices.
6. Mix remaining 1/4 cup sugar and 1/2 teaspoon cinnamon together in small bowl; sprinkle evenly over apples. Dot with butter.
7. Bake 40-45 minutes until knife inserted in center comes out clean.

*I used 12-16 King's Hawaiian Rolls instead of the round bread.  
For the party I doubled the recipe and used the whole Costco  
version of the King Hawaiian's rolls*