

Sundogs Baked Apple French Toast

Ingredients

- 1 large (16 oz) day old French or sourdough loaf
- 12 oz silken tofu
- 1 13.5 oz can full fat coconut milk
- 2 T cornstarch
- ½ C granulated sugar
- 1 tsp vanilla extract
- 1 t ground cinnamon
- ¼ t salt

Topping

- 2 C Sundogs Apple Pie Filling
- ¼ C brown sugar
- 2 T AP flour
- ½ t ground cinnamon
- 1.5 T cold butter

Directions

Cut bread into 1 inch cubes. Lightly grease a 9x13 inch baking dish, and add the bread cubes to it.

In a blender, add the tofu, milk, cornstarch, sugar, vanilla, cinnamon, and salt. Blend until smooth.

Pour the custard over the bread cubes. Press down lightly until the bread has soaked it in. Cover and refrigerate 8-12 hours.

Preheat the oven to 350F.

Dollop and spread out the apple filling over the bread.

In a small bowl combine the brown sugar, flour, and cinnamon. Cut in the butter completely. Sprinkle over bread wherever the apple filling isn't.

Bake, uncovered, for 50 minutes, until golden brown on top and cooked throughout.

Yield: 8 serving

Variation: Peach Blueberry. Substitute peach filling for the apple, and sprinkle on about a cup of wild blueberries. Bake as usual.