



CAKES • CHEESECAKES • COOKIES • DONUTS • PIES

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BAKED APPLE FRITTER BREAD CASSEROLE

- 1 Loaf of Monica's Apple Fritter Bread sliced into 12 slices
- 1/4 cup butter or margarine
- 9 eggs
- 1 quart of milk
- 2 cups of heavy cream
- 1 cup of sugar
- 4 ½ teaspoons of vanilla extract
- ¾ cup of chopped pecans, if desired
- Warmed blackberry preserves (or your favorite flavor)
- Whipped cream

Line the bottom of a greased 13 x 9 baking dish (or a lasagna pan) with 6 slices of bread. Butter remaining bread and place buttered side up over bread in dish.

In a mixing bowl, beat eggs. Add milk, cream, sugar and vanilla: blend well. Pour over bread; let stand for 15 minutes. Sprinkle chopped pecans over casserole. Place dish in a larger baking pan. Pour boiling water into large pan to a depth of 1 inch.

Bake uncovered, at 375 degrees for 40 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving. Top with warmed preserves and whipped cream, if desired. Serves 10 -12 people.