

Easy Gingerbread French Toast Bake



Ingredients:

French Toast Bake:

- 10 slices whole grain bread
- 6 large eggs
- 1 1/2 cups [Hiland Dairy Lowfat Milk](#)
- 4 packets stevia
- 1/3 cup maple syrup
- 3 teaspoons vanilla

Topping:

- 1/2 stick [Hiland Dairy Salted Butter](#)
- 1/4 cup maple syrup
- 1/4 cup coconut sugar
- 1/2 tablespoon cinnamon
- 1 teaspoon nutmeg
- 2 teaspoons ginger
- Pomegranate seeds (optional)

Directions:

1. Preheat oven to 350 F.

2. Cut the bread slices into small pieces (about 1-2 inches) and place in a casserole dish.
3. Mix together the eggs, milk, stevia, vanilla and maple syrup.
4. Pour the mixture over the bread pieces and refrigerate.
5. Melt the butter and mix together the ingredients for the topping.
6. Pour the topping over the refrigerated casserole.
7. Place the french toast bake in the oven and bake for about 30 minutes.
8. Top with pomegranate seeds (optional)
9. Serve hot and enjoy!