



Baked French Toast with Apple Butter

For the Apple Filling:

3 Granny Smith apples,
peeled, cored & sliced
3 tablespoons butter
3 tablespoons light brown sugar
½ teaspoon cinnamon
Zest and juice from 1 lemon

For the French Toast:

1 loaf challah bread
Unsalted butter
5 extra large eggs
1 cup half and half
1 Jar [Apple Butter with
AdirondackMaple Syrup](#)
8 oz. cream cheese at room temperature
1 teaspoon pure vanilla extract
½ teaspoon salt

Preheat oven to 400 degrees. Butter a 9x12x2 baking dish. In a large skillet melt the butter over medium heat. Add sliced apples along with sugar and cinnamon. Stir together and cook for 10-12 minutes until tender. Stir in lemon zest and juice and remove from heat.

In a large bowl whisk together eggs, milk, ½ of the apple butter, vanilla and salt. In another bowl mix the cream cheese and remaining ½ of the apple butter together. Cut the challah bread into 1 inch slices on the diagonal, making each slice the same size. Dip each slice of bread in the egg mixture and place flat in the baking dish, pressing slices together to that you totally cover the bottom. Spread the cream cheese mixture over this layer. Place the apple mixture evenly over the cream cheese, and cover with another tightly packed layer of egg-dipped bread slices. Bake for 20 minutes. Serve with maple syrup, apple butter and any remaining apple filling.

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