

INGREDIENTS FOR 6 SERVINGS



Omara's &
Coffee



Deschutes
Jubel

Apple Toffee Toast

8 Cups Texas Toast,

Cut In 1" Cubes

3 Apples, Peeled & Chopped

1 (8 Ounce) Package Cream

Cheese, Softened

$\frac{3}{4}$ Cup Brown Sugar

$\frac{1}{4}$ Cup Sugar

$\frac{1}{4}$ Cup Apple Cider

2 Teaspoons Vanilla,
Divided

$\frac{1}{2}$ Cup English Toffee Bits

5 Eggs

$\frac{3}{4}$ Cup Milk

Cider Syrup

1 Cup Sugar

2 Tablespoons Cornstarch

$\frac{1}{2}$ Teaspoon Cinnamon

$\frac{1}{2}$ Teaspoon Nutmeg

2 Cups Apple Cider

2 Tablespoons Lemon Juice

5 Tablespoons Butter

PREPARATION

Place half the cubed bread in a greased 9 x 13 inch pan. Top with apples. In a mixer, blend the cream cheese, sugars, apple cider and 1 teaspoon vanilla. Stir in the English toffees and pour over the apples. Top with remaining bread cubes.

In another bowl, beat together the eggs, milk and remaining vanilla and pour over the bread. Refrigerate overnight.

Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake for 40-45 minutes.

In a sauce pan, whisk together the sugar, cornstarch, cinnamon, nutmeg, lemon juice and apple juice and heat to a boil. Whisking constantly, continue to boil for 1 minute and stir in the butter. Serve over Apple Toffee Toast.