

Cinnamon Raisin Strata

Furnished by Eva Crusenberry

¼ Cup butter, softened
3 tablespoons ground cinnamon
8 slices day-old raisin bread
4 tablespoons brown sugar, *divided*
6 eggs
1-1/2 cups milk
3 tablespoons maple syrup
1 teaspoon vanilla extract
Additional Maple Syrup

In a small bowl, combine butter and cinnamon; spread over one side of each slice of bread. Place four slices, buttered side up, in a greased 8 inch square baking dish (trim to fit if necessary). Sprinkle with 2 tablespoons brown sugar. Repeat with the remaining bread and brown sugar. In a large bowl, whisk eggs, milk, syrup and vanilla; pour over bread. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees for 40-50 minutes or until golden and puffed. Serve with syrup. Yield: 4 servings.