



INGREDIENTS:

- 1 cup brown sugar
- 1/2 cup butter, melted
- 3 tea cinnamon
- 3 apples, cored & thinly sliced
- 1/2 cup dried cranberries or raisens
- 1 loaf of French bread
- 6 large eggs
- 1 1/2 cup milk
- 1 Tbsp vanilla



PREPARATION:

Combine brown sugar, butter, and 1 tea cinnamon in a 13X9 baking pan. Add apples and cranberries; toss until you coat the fruit well. Spread apple mixture evenly over baking pan. Arrange slices of bread on top of fruit mixture.

Mix the eggs, milk, vanilla, and remaining 2 tea of cinnamon and pour over the bread; make sure the bread is completely soaked. Cover and refrigerate for at least an hour or up to 24 hours.

Bake covered in a 375 degree oven for 40 to 50 minutes. Uncover and bake another 5 minutes to lightly brown. Serve warm.