Baked Apple Cinnamon French Toast
From: Leslie Chan and King’s Hawaiian

Prep time: 15 min  
Cook time: 45 min  
Serving Info: 4 people

Ingredients
- 4 eggs slightly beaten  
- 1 1/2 cups milk  
- 1/2 cup sugar divided  
- 2 teaspoons ground cinnamon divided  
- 1 large apple cored peeled and thinly sliced  
- 2 tablespoons butter or margarine  
- KING'S HAWAIIAN Original Hawaiian Sweet Round Bread

Directions
1. Preheat oven to 350° F.  
2. Chop round bread into cubes. Place bread cubes in greased 8x8-inch baking dish.  
3. Combine eggs, milk, 1/4 cup of sugar and 1-1/2 teaspoons of cinnamon in medium bowl; mix well.  
4. Pour half the egg mixture evenly over bread cubes. Cover top with apple slices.  
5. Pour remaining egg mixture over apple slices.  
6. Mix remaining 1/4 cup sugar and 1/2 teaspoon cinnamon together in small bowl; sprinkle evenly over apples. Dot with butter.  
7. Bake 40-45 minutes until knife inserted in center comes out clean.

I used 12-16 King's Hawaiian Rolls instead of the round bread.  
For the party I doubled the recipe and used the whole Costco version of the King Hawaiian's rolls