Overnight French Toast Casserole

Ingredients

- 1 /2 cup butter or 1/2 cup margarine
- 12 slices white bread
- 1 cup brown sugar (*You may wish to reduce the amount of sugar used to 2/3 cup.)
- 1 teaspoon cinnamon
- 5 -6 eggs
- 1 1/2 cups milk

Directions

1. Melt margarine in a 9 x 13 baking pan.
2. Put 6 slices of bread in bottom of pan.
3. In a bowl mix 1 cup brown sugar with 1 tsp cinnamon.
4. Sprinkle 1/2 of this sugar mixture over bread.
5. Add another layer of 6 slices of bread.
6. In a bowl, whisk eggs with milk until well blended.
7. Pour over bread layers.
8. Sprinkle with remaining sugar mixture.
9. Cover and refrigerate overnight.
10. Bake covered at 350F 30 minutes.
11. Uncover and continue baking 15 minutes or until set and browned.