

BANANA BREAD FRENCH TOAST CASSEROLE

3	mashed bananas	6	eggs	1	banana
1	TSG Beer Bread Mix	1 1/2	cups milk	1	cup maple syrup
3/4	cup milk	1/4	cup brown sugar		
1/2	cup chopped walnuts	1	tsp cinnamon		
1/4	cup sugar	1	tsp vanilla		

1. Combine 3 mashed bananas, TSG Beer Bread, 3/4 cup milk, 1/2 cup chopped walnuts and 1/4 cup sugar and bake according to Beer Bread package directions.
2. Cut into 1" cubes when cool.
3. Combine 6 eggs, 1 1/2 cup milk, 1/4 cup brown sugar, 1 tsp cinnamon and 1 tsp vanilla. Arrange bread cubes in greased 9"x13" baking dish, pour egg mixture over top. Thinly slice 1 banana and place slices over top. Can be refrigerated at this point overnight.
4. Bake at 375° for 30-40 minutes until egg mix is no longer liquid. Drizzle top with maple syrup before serving.