

## Freezer French Toast

Sharren Hummel

8-ounce pkg cream cheese, softened  
 $\frac{1}{4}$  cup dairy sour cream  
16-ounce loaf French bread  
 $\frac{3}{4}$  cup orange marmalade  
4 eggs  
1 cup milk  
 $1\frac{1}{2}$  tsp vanilla  
 $2\frac{1}{2}$  cups finely chopped almonds  
Maple syrup

In medium mixing bowl beat together cream cheese and sour cream til smooth; set aside. Trim off ends of bread; cut loaf crosswise in 20 slices. Spread half the slices on one side with cheese mixture; spread other half on one side with marmalade. Sandwich slices together; set aside.

In shallow dish, use a fork to beat eggs, milk, and vanilla together. Place half the almonds in another shallow dish. Dip both sides of sandwiches in egg mixture; allow excess to drip off. Coat both sides of sandwiches with almonds, adding more almonds to dish as needed.

Place coated sandwiches on baking sheet lined with wax paper; cover and freeze 3 hours or until firm. After frozen, wrap individually in wax paper and place in freezer bag to freeze. Freezes (if wrapped really good!) for up to five months!

**To Serve:** Preheat oven to 350 degrees. Place frozen French toast sandwiches on parchment paper lined baking sheet. Bake 30 - 35 minutes or until golden and heated through turning once. Serve with maple syrup. Makes 10 servings.