

CINNAMON-CRANBERRY BRUNCH STRATA

Yields: 8 servings

8 Slices cinnamon swirl bread
1 ½ Cups sweetened dried cranberries or raisins
4 Eggs
2 ½ Cups whipping cream
1 ½ Cups milk
½ Cup sugar
2 tsp. vanilla

Place 6 bread slices in single layer in greased 13 X 9 X 2 inch baking dish. Tear remaining 2 bread slices into 1 inch pieces. Scatter bread pieces and cranberries evenly over bread in pan.

Beat eggs, cream, milk, sugar, and vanilla in large bowl until blended. Pour over bread and cranberries. Refrigerate, covered, at least 2 hours or as long as overnight.

Heat oven to 350 degrees. Remove strata from refrigerator; uncover and let stand while oven heats. Bake, uncovered, in center of 350 degree oven until knife inserted near center comes out clean, about 45 minutes. Serve warm or refrigerate until cold.

Sweet finishing touch: Mix 1 cup powdered sugar and 2 tbsp. cream or milk; drizzle over strata before serving.