## French Toast

### 12 SERVINGS
- 1 loaf of King’s Hawaiian Original Hawaiian Sweet Round Bread, cut into 1/2-inch cubes
- 6 eggs
- 2 cups milk
- 2 teaspoons vanilla extract
- 4 Tablespoons brown sugar
- 2 teaspoon cinnamon
- 2 cups shredded green apple (about 2 apples)

### 24 SERVINGS
- 2 loaves of King’s Hawaiian Original Hawaiian Sweet Round Bread, cut into 1/2-inch cubes
- 12 eggs
- 4 cups milk
- 4 teaspoons vanilla extract
- 1/2 cup brown sugar
- 4 teaspoons cinnamon
- 4 cups shredded green apple (about 4 apples)

### 36 SERVINGS
- 3 loaves of King’s Hawaiian Original Hawaiian Sweet Round Bread, cut into 1/2-inch cubes
- 18 eggs
- 6 cups milk
- 2 Tablespoons vanilla extract
- 3/4 cup brown sugar, divided
- 2 Tablespoons cinnamon
- 6 cups shredded apple (about 6 apples)

## Crumble Topping

### 4 SERVINGS
- 1/2 cup all-purpose flour
- 1 Tablespoon packed light brown sugar
- 1/8 teaspoon salt
- 1/2 cold stick of butter, cut into small cubes

### 12 SERVINGS
- 1 cup all-purpose flour
- 2 Tablespoons packed light brown sugar
- 1/4 teaspoon salt
- 1 cold stick of butter, cut into small cubes

### 36 SERVINGS
- 1 1/2 cups all-purpose flour
- 3 Tablespoons packed light brown sugar
- 1/2 teaspoon salt
- 1 1/2 cold sticks of butter, cut into small cubes
INSTRUCTIONS

1. Preheat oven to 350° F and lightly grease a 12-piece muffin tin, then place the bread cubes into a large bowl.

2. In a medium-sized bowl, whisk together the milk, eggs, vanilla, brown sugar, and cinnamon until well combined. Fold in the grated apple. Pour the wet mixture over the bread cubes and toss to evenly coat them; set aside to soak while you make the crumb topping.

3. To make the crumb topping, mix the flour, brown sugar, cinnamon, and salt in a medium-sized bowl. Add the cold butter cubes to the flour mixture and, with your hands, mix the butter in until the flour turns into a crumb-like texture.

4. Carefully fill the muffin tin with the soaked bread cubes, packing them gently to the top. Sprinkle the crumb topping evenly over each muffin.

5. Bake the muffins for 20-25 minutes or until they’re golden and baked through the middle.

6. When ready, remove them from the oven and let them sit for at least 5 minutes before serving. Serve them warm with a drizzle of maple syrup.