

This best-loved French toast casserole is perfect for making ahead of time! It's eggy with a hint of cinnamon.

Ingredients:

- 1 loaf sourdough bread (or brioche, challah or French bread)
- 8 large eggs
- 2 cups milk
- ½ cup heavy cream
- 1 tablespoon vanilla extract
- ¾ cup sugar

Topping

- ½ cup all-purpose flour
- ½ cup packed light brown sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- ½ cup cold unsalted butter, cut into pieces



Instructions:

1. Cut bread into 1-inch cubes and scatter evenly in a greased 9-x-13-inch baking dish.
2. In a medium bowl, mix eggs, milk, heavy cream, vanilla, and sugar together, then pour evenly over bread.
3. Cover the dish with plastic wrap and refrigerate for at least 4 hours, or overnight.
4. To make the topping, mix flour, brown sugar, cinnamon, and salt in a medium bowl. Cut butter into this mixture until

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Recipe source <https://lilluna.com/french-toast-bake>

crumbly. Place the topping in a small resealable plastic bag and refrigerate overnight as well.

5. When ready to bake, preheat the oven to 350 degrees F.
6. Unwrap the baking dish and sprinkle the topping evenly over the bread.
7. Bake, uncovered, for 45-60 minutes, depending on how soft you like it.

Notes

Make ahead of time. This bake can be prepared through step 4 and frozen; store the topping separately and add it once the bake is thawed. It can also be frozen after baking. Wrap the dish with plastic wrap, then aluminum foil, and store for up to 2 months in the freezer. When you are ready to eat it, thaw it overnight in the fridge. Remove all the wrapping and bake at 350°F. If it had been prebaked, bake for 20 minutes; if not, bake according to the recipe directions above.

Variations.

For a more savory casserole, add ham and cheese, chorizo, green chilies, sausage, or crumbled bacon.

For a sweet casserole, add thinly sliced apple, orange zest, sliced apricots, sliced pineapple, blueberries, or chopped pecans.

Nutrition:

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Serving: 1g, Calories: 564kcal, Carbohydrates: 72g, Protein: 15g, Fat: 25g, Saturated Fat: 14g, Polyunsaturated Fat: 2g, Monounsaturated

Fat: 7g, Trans

Fat: 0.5g, Cholesterol: 218mg, Sodium: 599mg, Potassium: 267mg, Fiber: 2g, Sugar: 38g, Vitamin A: 910IU, Vitamin

C: 0.1mg, Calcium: 158mg, Iron: 3mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.

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