



French Toast Casserole



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Ingredients:

- * 10 c cubed day-old bread - 1 to 1 1/2 loaves bakery bread or baguettes
- * 8 eggs, beaten well
- * 2 c milk, whatever type you like
- * 2 tsp vanilla
- * 1 tsp cinnamon
- * 9x13 baking dish, or a 2 quart casserole dish if halving the recipe

Topping:

- * 2 Tbs sugar (white, raw, maple, whatever you like)
- * 1/2 tsp cinnamon

Directions:

Break or cut your bread into 1 inch pieces and place in a large bowl. Allow them to sit for about an hour, tossing often, to dry them out a little.

Butter the baking dish. Mix eggs, milk, vanilla, and 1 tsp cinnamon well. You can either pour this over the bread cubes in the bowl and toss to coat all OR put your bread into the 9x13 dish and pour the mixture over the bread cubes. Cover the baking dish with plastic wrap and place into the refrigerator overnight.

Take it out when you are ready to bake it and remove the plastic wrap. Mix 2 Tbs sugar and 1/2 tsp cinnamon well and sprinkle evenly over the top. Bake at 350°F for 50-60 minutes. The top will be nicely browned and crunchy when it's done. Serve with maple syrup, fresh fruit, powdered sugar, jam, honey, whipped cream, etc.

Recipe from our cousin Vicky