



French Toast Casserole

Ingredients

- 1 loaf French bread, cut into cubes (or use dried-out sourdough, challah, or brioche)
- 8 large eggs
- 2 cups milk (2%, whole milk, or buttermilk)
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons unsalted butter, cut into small pieces (for topping)
- $\frac{1}{4}$ cup granulated sugar
- 1 teaspoon ground cinnamon
- Maple syrup, for serving

Instructions

Grease a 13x9-inch baking dish and scatter the bread cubes evenly in the pan.

In a large bowl, whisk together the eggs, milk, vanilla, sugar, and salt until fully blended.

Pour the egg mixture evenly over the bread, pressing the bread gently so it starts to soak in the custard.

Cover the pan with aluminum foil and refrigerate for at least 8 hours or overnight.

Remove the casserole from the fridge 30 minutes before baking.

Preheat the oven to 350°F (175°C).

Dot the top of the casserole with pieces of butter.

In a small bowl, mix together the sugar and cinnamon, then sprinkle it evenly over the top.

Cover the pan with the reserved foil and bake for 45–50 minutes, or until a knife inserted in the center comes out clean.

Let the casserole rest for 5 minutes before serving.

Slice and serve warm with a generous drizzle of real maple syrup.