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French Toast Casserole

Servings: 8 people Prep time: 20 minutes Baking time: 40 – 50 minutes

Here is what you need:

- 1 stick (1/2 cup) salted or unsalted butter – at room temperature
- 1 cup packed brown sugar
- 2 tablespoons maple syrup
- 5 cups bread cut into 2-inch cubes Challah, potato bread, white or whole wheat bread
- 6 large eggs
- 1 1/2 cups half-and-half
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt

Here is how you do it:

Preheat oven to 350°.

In a medium microwave- safe bowl, melt butter with brown sugar and maple syrup for 30 seconds, stirring until fully combined. Pour into a generously greased 13- by 9- by 2-inch baking dish. Add bread cubes to the baking dish, squishing the cubes down into the butter/sugar mixture to fit.

In a large bowl, whisk together eggs, half-and-half, vanilla, and salt until combined well. Pour evenly over bread. You can bake the casserole immediately, or cover and allow to chill in the refrigerator for up to 1 day. You may want to make it the night before to have it ready for the next day.

Place the pan on top of a cookie sheet uncovered in the middle of the oven until puffed and edges are a golden brown, or about 40 - 50 minutes.

Remove from the oven; let it set for 10 minutes. Cut a portion and place upside down or right side up on to the plate.

Sprinkle with powdered sugar. Serve and enjoy immediately! I doubt there will be left overs, but if there are , store in fridge for up to 4 days. Cool to 41 degrees before wrapping in plastic wrap or place in an airtight container.