

Overnight French Toast CASSEROLE

Ingredients

- 1 loaf French bread
- 8 eggs
- 2 cups half and half
- 1/2 cup milk
- 3 Tbsp granulated sugar
- 1-1/2 tsp pure vanilla extract
- 1/2 Tbsp. ground cinnamon
- 1/2 tsp salt

Cinnamon Crunch Topping

- 1-1/2 sticks butter, softened
- 1 cup brown sugar, packed
- 1-1/2 tsp ground cinnamon

Directions

1. Prepare a 9x13 baking dish by coating it with butter or cooking spray. Set aside.
2. Slice the French bread, about 1 inch thick and arrange slices in the 9x13 baking dish in rows - overlapping the slices. Set aside.
3. In a separate bowl, whisk eggs. Add half-and-half, milk, sugar, vanilla, cinnamon, and salt. Whisk until thoroughly combined.
4. Pour the egg mixture over the bread slices, making sure they are covered evenly. You can spoon some of the mixture between the slices to make sure they are all covered. Cover with foil and refrigerate overnight (at least an hour if you want to bake it sooner).
5. When ready to bake, preheat oven to 350 degrees F. Carefully flip each piece of bread over.
6. **To Make the Topping:** Combine all the ingredients in a medium bowl and mix. Spoon and spread the topping on top of the prepared bread slices (icing it like a cake with a butter knife).
7. Bake for 35-40 minutes, uncovered, until puffy and lightly golden.

This is a perfect overnight french toast bake, but if you need it sooner, give it at least an hour in the fridge to allow the slices to soak up the mixture really well.

If you want the slices to be more of a baked and crispy texture, use a larger pan so they can be spread out more, keeping them from being so packed together.

Easy and delicious breakfast
Casserole that you can make up
the night before and enjoy for
breakfast or dinner.