

Heavenly French Toast Casserole



With a little bit of planning, this family favorite is simple to prepare & perfect for a special breakfast, holiday brunch, dessert or potluck dish.

INGREDIENTS

- 1/2 Tbsp softened butter *used to grease your dish*
- 12 slices of sandwich bread
You can also slice French or other loaf breads to fill your dish with 2 layers - Challah bread is dreamy in this recipe!
- 8 eggs, whisked
- 2 cups milk
- 1 cup cream
Typically I use heavy or whipping cream when I am using 2% reduced fat milk. Light cream or even Half and Half may also be substituted for healthier options.
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 2 Tbsp sugar
- a pinch of salt *Maple Syrup, fresh fruit or your favorite breakfast topping*

NUMBER OF SERVINGS

6 - 10 portions

TIME TO PREPARE

15 - 20 min
refrigerate 8 - 10 hrs or overnight

TIME TO COOK

40 min *at*
350 degrees F

TOOLS NEEDED

9" x 12" casserole dish or pan
mixing bowl & whisk
measuring cup & spoons
plastic wrap
* *your favorite music* *

INSTRUCTIONS

- Using a piece of plastic wrap to cover your fingers, generously butter your baking dish.
- Lay your bread slices across the bottom of the dish, then arrange a second layer by altering their orientation so the top layer covers the 'seams' of the bottom layer.
- In your mixing bowl, whisk your eggs so they are blended but not frothy.
- Add the remaining ingredients and continue to whisk together until well blended but not bubbly.
- Carefully pour the mixture over your bread slices, trying to cover all of the edges.
- Using your whisk or a spoon, gently press the bread into the egg mixture to allow it to absorb more of the liquid. Any slight indentations left by this process will be cooked out in the final stage of preparation.
- Cover your dish with plastic wrap and store in the refrigerator for at least 8 - 10 hours or overnight. I find that the longer I chill the dish (up to 24 hours), the casserole becomes lighter and fluffier in texture.
- The next day, remove your dish from the fridge while you preheat your oven to 350 degrees F.
- Bake the casserole on the center rack for 40 minutes until lightly golden on top. Expect it to puff in the oven as it bakes, so adjust your racks if necessary.
- Allow it to cool for about 10 minutes.
- Serve with your favorite syrup or dessert toppings.

Bon Appétit! ♡ ♡ ♡ ♡