

French Toast Casserole

12 servings 1 hour

Quick & easy, perfect to serve a crowd!

Ingredients

1 loaf cinnamon bread
(I use homemade or Kirkland's from Costco)

3 eggs

2 cups whole milk

1 tsp. vanilla

1 tsp. cinnamon

1 stick butter

1 cup maple syrup

Directions

1. Grease a 9x13" baking dish.
2. Cut cinnamon bread into bite sized cubes. Place in greased baking dish.
3. Whisk eggs and milk in bowl. Stir in vanilla and cinnamon.
4. Evenly pour milk mixture over bread cubes.
5. Cover & refrigerate, soaking for several hours or overnight.
6. Bake at 375 for 30-35 minutes, until top of bread is crispy and browned and inserted knife comes out relatively clean.
7. Serve immediately with melted butter & maple syrup.

Notes

I have skipped step 5 in a pinch and put the casserole immediately in the oven without soaking. The bread doesn't soak up the liquid as well while it cooks, but it's still delish!