

French Toast Casserole

Ingredients

1/2 Challah Bread (day old, cut into cubes)
4 Eggs
1 c Milk
1/4 c Heavy Cream
1/2 T Vanilla Extract
6 T Sugar
1/4 c Flour
1/4 c Brown Sugar
2 t Cinnamon
1/8 t Salt
4 T Unsalted Butter (cold)

Instructions

1. Cut bread into 1-inch cubes and scatter evenly in a greased 8-x-8 inch baking dish.
2. In a medium bowl, mix eggs, milk, heavy cream, vanilla, and sugar together, then pour evenly over the bread.
3. Cover the dish with plastic wrap and refrigerate for at least 4 hours, or overnight.
4. To make the topping, mix flour, brown sugar, cinnamon, and salt in a medium bowl. Cut butter into this mixture until crumbly. Place the topping in a small resealable plastic bag and refrigerate overnight as well.
5. When ready to bake, preheat the oven to 350°F. Unwrap the baking dish and sprinkle the topping evenly over the bread.
6. Bake, uncovered, for 45–60 minutes, depending

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on how soft you like it.