**French Toast Casserole**

RECIPE

**INGREDIENTS**

* 3 loaves day-old French bread
* 18 eggs
* 8 ¼ cups milk
* 1 ½ cup sugar
* 3 tablespoons vanilla extract
* 1 tablespoon cinnamon
* Powdered sugar
* Optional Ingredients:

Pecans, walnuts, maple syrup,

nutmeg, powdered sugar, raisins,

craisins

**TOPPING INGREDIENTS**

* 1 ½ cup packed brown sugar
* ¾ cup flour
* 1 tablespoon cinnamon
* 9 tablespoons cold butter

**DIRECTIONS**

1. Cut bread into cubes or tear into small pieces. Place in a 2-inch pan sprayed with non-stick spray.
2. In a medium bowl, whisk together eggs, milk, sugar, vanilla, cinnamon and any desired optional ingredients. Pour over bread in the pan. Cover and refrigerate for 2 hours or overnight.
3. Preheat oven to 350 degrees.
4. In a small bowl combine brown sugar, flour and cinnamon. Cut butter into small pieces and add to flour mixture. With a fork blend butter into mixture until it resembles small crumbs; sprinkle over bread in the pan.
5. Cover with foil and bake for 20 minutes. Uncover and bake for another 20-25 minutes or until golden brown and cooked through. Top with a little powdered sugar.

|  |  |  |  |
| --- | --- | --- | --- |
| **Prep Time:** 20 minutes | **Cook Time:** 45 minutes | **Total Time:** 65 minutes | **Yield:** 18 servings |