

Making it delicious

Baked French Toast



Ingredients

- 1 loaf day-old French bread*
- 6 large eggs
- 1 ½ - 2 cups milk
- 2 tsp. vanilla
- 1 tsp. cinnamon
- ¼ tsp. salt
- 3-4 Tbsp. brown sugar, divided
- 2 Tbsp. butter, melted
- Optional: berries (fresh or frozen)

*Or baguette, Challah, brioche, sourdough, or similar crusty bread, 1 - 1 ½ lb.



Recipe adapted from loveandlemons.com

Instructions

- The night before, grease a 9"x13" baking dish.
- Cut the bread into 1" cubes to fill the dish (10-12 c.).
- In a bowl (or a 4-cup measuring cup) whisk the eggs. Add the milk, vanilla, cinnamon, salt, and 2 Tbsp. of brown sugar to the eggs and whisk well.
- Pour mixture evenly over the bread cubes, making sure they all get coated. Cover and refrigerate overnight.
- In the morning, preheat oven to 350°F.
- Top the dish with 1-2 Tbsp. brown sugar, 2 Tbsp. melted butter, and 1-2 c. fruit (if using).
- Bake, covered, for 30 minutes, then uncover and bake for another 15 minutes.