

Cinnamon Streusel French Toast Casserole

Ingredients:

1 loaf of French Bread

9 eggs

2 1/2 cups of milk

3/4 cup sugar

1 Tbsp vanilla

TOPPING:

1/2 cup flour

1/2 cup brown sugar

1 tsp. cinnamon

1/4 tsp salt

1/2 cup cold butter, cold cut into pieces

DIRECTIONS:

Cut loaf into cubes and place evenly in a greased 9×13 pan.

In a bowl, mix together eggs, milk, sugar and vanilla. Pour evenly over bread.

Mix together flour, brown sugar, cinnamon, and salt in a medium bowl. Cut in butter with this mixture until crumbly.

Sprinkle crumbly mixture evenly over the bread.

Bake at 350 for 45 minutes to 1 hour depending on how soft you like it.