

Easy French Toast Casserole

10 cups day old french bread, cubed

6 eggs

2 $\frac{1}{4}$ cup milk

2 tsp cinnamon

2 tsp vanilla

Topping:

5 Tbsp of soften butter, (not melted)

$\frac{1}{2}$ cup brown sugar

Lightly spray a 9 by 13 pan with cooking spray. Place bread cubes in an even layer inside the dish.

In a large bowl, whisk together eggs, milk, cinnamon, & vanilla. Pour slowly over bread, stirring until bread is all covered.

In a small bowl, mix softened butter & brown sugar together. Sprinkle all over the casserole. I then sprinkled a little cinnamon on top to garish.

At this point, you can refrigerate it overnight or let it rest 20-30 minutes and bake it that day. Bake at 350 with foil for 30 minutes, then uncover and bake another 10-15 minutes.

This is by far one of my NEW favorite french toast recipes! Serve with maple serving and fresh fruit. A side of bacon or sausage never hurts either! EnJoY!