

French Toast Casserole | iMOM

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Ingredients:

- 5 cups bread cubes (or enough bread of your choice to make two layers in dish)
- 4 eggs
- 1 ½ cups milk
- ¼ cup white sugar, divided
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 tablespoon butter, softened
- 1 teaspoon ground cinnamon

Directions:

1. Preheat oven to 350° F (175° C).
2. Lightly butter a 9"x 13" baking pan.
3. Line bottom of pan with bread (make sure to fill in any spaces with cubes or pieces of bread—all of the way to the edge).
4. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla.
5. Pour egg mixture over bread. (You can refrigerate the casserole overnight at this point.)
6. When you are ready to cook, dot the casserole with margarine; let stand for 10 minutes.
7. Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top.
8. Bake in preheated oven about 30 to 40 minutes, until top is golden

Recipe compiled by iMOM Staff.

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