



Overnight French Toast Casserole

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs

Description

This is a breakfast casserole that you can prepare the night before and bake in the morning. It has a wonderful flavor and is sure to become a family favorite.

Ingredients

- - 2 sticks butter
- melted - 2 cups light brown sugar - 2 teaspoons cinnamon - 1 loaf French bread
- cut into 2-inch slices - 2 cups milk - 8 eggs
- beaten - 1 teaspoon vanilla extract - aluminum foil

Instructions

1. Pour melted butter into an 11x15-inch baking dish. Sprinkle brown sugar and cinnamon over the butter and top with bread slices
2. making sure slices are placed close together. Mix milk
3. eggs
4. and vanilla extract in a bowl until thoroughly combined; pour over bread in the baking dish. Cover with aluminum foil and refrigerate
5. 8 hours to overnight. Preheat the oven to 350 degrees F (175 degrees C). Place the covered casserole in the preheated oven and bake for 30 minutes. Uncover
6. and bake until puffed and lightly golden
7. about 15 minutes more. Recipe Tip You may substitute half-and-half for milk if desired.