

FRENCH TOAST CASSEROLE

Top with powdered sugar, syrup, walnuts, pecans, or warmed jam

INGREDIENTS:

- ☐ Eggs: 8
- ☐ Milk: 2 cups
- ☐ Brioche: 1 loaf (1 inch cubed)
- ☐ Brown Sugar: 1 cup packed
- ☐ Vanilla Extract: 1 Tbsp
- ☐ Cinnamon: 1 Tbsp

CRUMBLE TOPPING:

- ☐ Cold Butter: ½ cup (diced)
- ☐ Brown Sugar: ½ cup
- ☐ Flour: ½ cup



Preheat: 350°

CASSEROLE:

1. In a large bowl, whisk 8 Eggs, 2 cups Milk, 1 cup Brown Sugar, 1 Tbsp Vanilla Extract, and 1 Tbsp Cinnamon or Pimpkin spice until combined.
2. Dice the loaf of Brioche into 1 inch cubes and spread into a 9x13 casserole dish.
3. Pour the egg mixture over the bread until evenly coated. Cover the casserole dish with ceran wrap and place in the fridge for at least 4 hours or overnight.

CRUMBLE TOPPING:

1. Chop the ½ butter into tiny cubes. Keep it cold.
2. Add it to a bowl with ½ cup Brown Sugar and ½ cup Flour.
3. Mix until combined and you have a crumbly mixture.

BAKING:

1. After your casserole has chilled in the fridge, preheat the oven to 350° F.
2. Sprinkle the crumble topping evenly over the casserole.
3. Bake in the oven uncovered for 45 – 60 minutes. Until the top is golden brown. Let it cool for 5 minutes before eating. Serve with any of the toppings listed above.

FREEZE:

Bake and freeze for up to 3 months. To reheat, just place in the oven at 350° for approximately 30 minutes.