

## FRENCH TOAST CASSEROLE

*12 servings 223 calories*

### Ingredients

- 1 loaf (1 pound) French bread, cut into 1-inch cubes
- 8 large eggs, lightly beaten
- 3 cups 2% milk (I used 1%)
- 4 teaspoons sugar
- 1 teaspoon vanilla extract
- 3/4 teaspoon salt

### *Topping*

- 2 tablespoons butter
- 3 tablespoons sugar
- 2 teaspoons ground cinnamon
- Maple syrup, optional (Absolutely necessary ! :>)

### Directions

1. Place bread cubes in a greased 13x9 inch baking dish. In a large bowl, whisk the eggs, milk, sugar, vanilla and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight.
2. Remove from refrigerator 20 minutes before baking. Preheat oven to 350 degrees. Dot with butter. Combine sugar and cinnamon; sprinkle on top.
3. Cover and bake until a knife inserted in the center comes out clean, 45 - 50 minutes. Let stand for 5 minutes.
4. Serve with maple syrup - of course!!!
5. HINT - Chrystina adds a liquor to hers.