



by Koti Beth Designs

Easy French Toast Casserole Recipe

★★★★★ 5 (1 Review)



8 Servings



1 Hours

Recipe details



Yield

8 Servings



Time spent

Prep time: 15 Minutes | Cook time: 45 Minutes | Total time: 1 Hours

Ingredients

- 1 cup brown sugar
- 1/2 cup real butter
- 8 ounces bread
- 2 cups milk
- 6 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon

Instructions

- 1 Grease a 9x13 pan.
- 2 Melt the butter over medium low heat in a saucepan. Add 1 cup brown sugar and stir until dissolved.
- 3 Tear bread into 2 inch cubes. Place in pan evenly about 2 inches thick.
- 4 Beat eggs, milk, and vanilla extract in a bowl. Pour over the bread. Use a spoon or your fingers to coat evenly. Sprinkle cinnamon on top.
- 5 Cover and place in the fridge for several hours. You can also leave it in the fridge overnight.
- 6 Bake at 450 degrees F for 15 minutes. Reduce heat to 350 F and bake an additional 30 minutes.