

FRENCH TOAST CASSEROLE

Ingredients

5 cups bread cubes
4 eggs
1 ½ cups milk
¼ cup sugar, divided
1 tsp vanilla
1 Tbsp butter
1 tsp cinnamon

Directions

1. Lightly butter an 8x8-inch baking pan.
2. Place 5 cups cubed bread on bottom; spread evenly.
3. In a large bowl, beat together eggs, milk, 2 Tbsp sugar, and vanilla extract; pour the mixture over bread cubes and gently press down.
4. Cover dish and refrigerate overnight.
5. Preheat oven to 350 degrees; take dish out of fridge.
6. Remove plastic and dot butter over top.
7. Mix 2 Tbsp sugar with 1 tsp cinnamon and sprinkle over top.
8. Bake 45 to 50 minutes until golden and center is firm.
9. Let sit for 5 to 10 minutes.