

Baked French Toast Casserole

Serves 9 – 12

Ingredients:

- 1 Tablespoon butter, to grease the pan
- 1 loaf (20 oz.) challah, brioche or your favorite sliced bread, cubed
- 6 large eggs
- 2 cups half-and-half
- 1 cup milk
- 2 teaspoons vanilla extract
- ½ cup maple syrup
- ½ teaspoon cinnamon
- Pinch of salt
- **For topping:** brown sugar, cinnamon, powdered sugar, berries, and maple syrup

Instructions:

1. Grease a **9×13 baking pan** with butter. Scatter cubed bread in the pan. In a **bowl**, whisk together eggs, half-and-half, milk, vanilla, **maple syrup**, cinnamon and salt. Pour egg mixture over bread. Cover with aluminum foil and refrigerate overnight.
2. When ready to bake, preheat oven to 350 degrees F. Sprinkle a little browns sugar and cinnamon over bread just before baking. Bake for 50-55 minutes until top is golden brown. Cool for 10 minutes.
3. To serve, sprinkle with powdered sugar or **maple syrup**, and garnish with berries if desired.