

**Marie Saba**  
*from my kitchen to yours*

# EASTER 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
- Pinch of salt

For topping: brown sugar, cinnamon, powdered sugar, berries, chocolate eggs or 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 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 brown 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. For extra Easter fun, decorate with chocolate eggs and party picks, if desired.