

French Toast Casserole

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Preparation Time: 10 minutes



Cook Time: 25-30 minutes



Serves: 6-8

Ingredients

- 1 loaf Pepperidge Farm Swirl French Toast; cut into cubes
- 1 stick butter
- 1 cup packed brown sugar
- 6 eggs
- 2 teaspoons vanilla extract
- 2 cups milk
- 2 teaspoons cinnamon

Topping

- 1 teaspoon cinnamon
- 1 tablespoon brown sugar
- Powdered sugar (optional for serving)

Directions

1. Preheat oven to 425° and grease 13×9 casserole dish.
2. Cube butter and melt in a bowl in the microwave in 15 second intervals. Once butter is melted, add in brown sugar and stir until combined. Pour mixture over bottom of casserole dish.
3. Add bread cubes in a even layer over top of brown sugar/butter mixture.
4. Whisk eggs in a medium-sized bowl, and stir in milk, vanilla, and cinnamon. Once fully mixed, pour over top of bread cubes and use a spoon to gently press bread cubes down so they're fully covered with egg mixture. You can also spoon egg mixture over cubes. You want to make sure that the bread cubes are fully covered so they don't dry out while baking.
5. Sprinkle brown sugar and cinnamon over top and bake 25 to 30 minutes.
6. Allow to cool for about 10 minutes & sprinkle with powdered sugar if desired.