

## Hop Into Brunch: Baked French Toast Casserole with a Cinnamon Crunch

This Baked French Toast Casserole stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

- 1 loaf of challah or brioche bread, cut into cubes
- 6 large eggs
- 2 cups milk
- 1 cup heavy cream
- 1 cup brown sugar
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 cup chopped pecans (optional)
- 1/2 cup granulated sugar (for topping)
- 1/2 cup flour (for topping)
- 1/4 cup cold butter, cubed (for topping)

### DIRECTIONS

1. In a large bowl, whisk together the eggs, milk, heavy cream, brown sugar, vanilla extract, cinnamon, nutmeg, and salt until well combined.
2. Add the bread cubes to the egg mixture, gently folding to ensure all pieces are coated. If using, fold in the chopped pecans.
3. Transfer the mixture to a greased 9x13 inch baking dish, spreading it evenly.
4. In a separate bowl, combine the granulated sugar, flour, and cubed butter. Use a fork or pastry cutter to mix until crumbly. Sprinkle this mixture over the bread.
5. Cover the dish with plastic wrap and refrigerate for at least 2 hours or overnight.
6. Preheat your oven to 350°F (175°C). Remove the casserole from the fridge and let it sit at room temperature for about 15 minutes.
7. Bake for 45-50 minutes, or until the top is golden brown and the center is set. Let it cool for a few minutes before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hop-into-brunch-baked-french-toast-casserole-with-a-cinnamon-crunch/>