

## Cinnamon Baked French Toast Recipe: The Easiest Way to Feed a Crowd

Cinnamon Baked French Toast: A Cozy Morning Delight



OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

- 1 loaf of thick bread (like challah or brioche)
- 6 large eggs
- 2 cups milk
- 1/2 cup heavy cream
- 1/2 cup sugar
- 2 teaspoons vanilla extract
- 2 teaspoons ground cinnamon
- 1/4 teaspoon salt
- Butter for greasing the baking dish
- Maple syrup for serving

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking dish with butter.
2. Cut the bread into thick slices and arrange them in the baking dish.
3. In a large bowl, whisk together the eggs, milk, heavy cream, sugar, vanilla extract, cinnamon, and salt until well combined.
4. Pour the egg mixture evenly over the bread slices, ensuring they are well soaked.
5. Cover the dish with plastic wrap and refrigerate for at least 2 hours, or overnight for best results.
6. When ready to bake, remove the plastic wrap and bake for 45 minutes, or until the top is golden brown and the center is set.
7. Let it cool for a few minutes before serving with warm maple syrup.

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

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