

My Go-To Baked French Toast Casserole for Easy Brunch

This recipe stands out for several reasons:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 loaf of brioche or challah bread, cut into cubes
- 6 large eggs
- 2 cups milk
- 1 cup heavy cream
- 1/2 cup granulated sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup maple syrup (for drizzling)
- Powdered sugar (for serving)

DIRECTIONS

1. Let's Get Cooking!
2. Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking dish.
3. In a large bowl, whisk together the eggs, milk, heavy cream, sugar, vanilla extract, cinnamon, and salt until well combined.
4. Add the bread cubes to the egg mixture, gently folding to ensure all pieces are coated.
5. Pour the mixture into the prepared baking dish, spreading it evenly.
6. Cover with foil and refrigerate for at least 2 hours or overnight for best results.
7. When ready to bake, remove the casserole from the fridge and let it sit at room temperature for 30 minutes.
8. Bake covered for 30 minutes, then uncover and bake for an additional 15 minutes until golden brown.
9. Drizzle with maple syrup and dust with powdered sugar before serving.

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

Original recipe: <https://chefmaniac.com/my-go-to-baked-french-toast-casserole-for-easy/>