

Caramel Bottom French Toast Bake: An Easy and Decadent Brunch

Caramel Bottom French Toast Bake: A Decadent Brunch Treat



OVEN
375°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 loaf brioche bread 1/2 cup caramel sauce
(store-bought or homemade) 4 large eggs 1 cup milk
1 teaspoon vanilla extract 1 teaspoon cinnamon 1/4
cup brown sugar 1/4 cup chopped pecans (optional)

DIRECTIONS

1. Steps for the : Recipe
2. Prep : Oven and Pan
3. : Preheat your oven to 375°F (190°C). Grease an 8x8 inch baking dish with butter or non-stick cooking spray.
4. Cube the : Bread
5. : Slice the brioche bread into 1-inch cubes. Arrange the bread cubes in a single layer in the bottom of the prepared baking dish.
6. Add the : Caramel
7. : Drizzle the caramel sauce evenly over the bread cubes. Make sure every piece of bread gets some of that delicious sauce.
8. Make the : Custard
9. : In a separate bowl, whisk together the eggs, milk, vanilla extract, cinnamon, and brown sugar until everything is well combined and the sugar has dissolved.
10. Soak the : Bread
11. : Pour the egg mixture over the bread cubes, making sure all the cubes are coated. Use a spatula to gently press the bread down to ensure it absorbs the custard.
12. Add : Toppings and Bake
13. : Sprinkle the chopped pecans on top of the bread if you're using them. Place the baking dish in the preheated oven and bake for 30 35 minutes, or until the top is golden brown and a knife inserted into the center comes out clean.
14. : Let the French toast bake cool for a few minutes before serving. Enjoy it warm.

SWAPS & NOTES

Bread : Brioche bread is the perfect choice for this recipe due to its soft, rich, and buttery flavor.

You can also use other sturdy breads, such as challah or even a day-old French bread.

The key is to use a bread that is slightly stale, as it will absorb the egg custard better without becoming soggy.

Caramel Sauce : A good quality store-bought caramel sauce is a great shortcut.

TIPS FOR SUCCESS

Use Stale Bread : Using a slightly stale bread is a key step for this recipe.

It absorbs the egg custard better without becoming soggy.

You can achieve this by leaving the bread out on the counter overnight.

Don't Over-Bake : The bake is done when the top is golden brown and the center is set.

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

Original recipe: <https://chefmaniac.com/caramel-bottom-french-toast-bake-an-easy-and-decadent-brunch/>