

Easy Overnight-Style Savory French Toast Bake Without the Wait

One-Pan Savory French Toast Bake - Quick & Cozy Brunch



OVEN
375°F

TIME
25 min

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INGREDIENTS

- 4 slices of bread (any kind), cubed
- 3 eggs
- 1/2 cup milk
- 1/2 cup shredded mozzarella or cheddar
- 1/4 cup chopped green onions
- 1/2 tsp garlic powder
- Salt & black pepper to taste
- 1 tbsp butter

DIRECTIONS

1. Preheat the Oven: Preheat to 375°F (190°C). Lightly grease a small baking dish or oven-safe skillet with butter.
2. Make the Custard Base: In a mixing bowl, whisk together:
3. Eggs
4. Milk
5. Garlic powder
6. Salt and pepper
7. Whisk until smooth and fully combined.
8. Add Cheese & Green Onions: Stir in the shredded cheese and chopped green onions.
9. Assemble: Spread the cubed bread evenly in the prepared pan. Pour the egg mixture over the top, making sure every piece gets coated.
10. Gently press down on the bread so it absorbs the liquid.
11. Bake: Bake for 20-25 minutes, or until:
12. The top is golden
13. The center is set
14. The edges are slightly crisp
15. Let it cool for 5 minutes before serving.

SWAPS & NOTES

Bread: Day-old bread works best because it soaks up the egg mixture beautifully.

Use sourdough, sandwich bread, brioche, or even leftover

dinner rolls.

Cheese: Mozzarella gives you that gooey stretch.
You could even mix both for the best of both worlds.

TIPS FOR SUCCESS

Don't skip pressing the bread down.

Let it rest briefly before baking (5-10 minutes) if you have time-it improves texture.

Use an oven-safe skillet for a rustic, straight-to-table presentation.

Broil for 1-2 minutes at the end if you want extra golden top texture.

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

Original recipe: <https://chefmaniac.com/easy-overnight-style-savory-french-toast-bake-without-the-wait/>