

Dump & Bake French Toast Casserole: The Easy Brunch Recipe Everyone Loves

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OVEN
375°F

TIME
30 to 35 min

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INGREDIENTS

3/4 loaf brioche, cut into cubes
4 eggs
1 1/2 cups half & half
1/2 cup heavy cream
1/2 cup sugar
1 teaspoon cinnamon
1 teaspoon vanilla extract
1/4 teaspoon salt
6 tablespoons butter, melted
Powdered sugar, for serving
Fresh fruit, such as strawberries or blueberries
Maple syrup, for serving

DIRECTIONS

- 1.** Preheat and Prepare the Dish: Preheat your oven to 375°F (190°C). Grease a baking dish well so the casserole does not stick.
- 2.** Add the Bread: Cut the brioche into bite-sized cubes and spread them evenly in the prepared baking dish. Try to distribute the bread in a fairly even layer so the custard soaks in consistently.
- 3.** Make the Custard: In a large bowl, whisk together the eggs, half & half, heavy cream, sugar, cinnamon, vanilla extract, and salt until smooth and fully combined.
- 4.** Pour Over the Bread: Pour the custard mixture evenly over the brioche cubes. Gently press the bread down with the back of a spoon or your hands so it absorbs the liquid well.
- 5.** Add the Butter: Drizzle the melted butter evenly over the top. This helps the casserole bake up golden and gives it extra richness.
- 6.** Bake: Bake for 30 to 35 minutes, or until the top is golden and the center is set. The casserole should look puffed and lightly crisp around the edges.
- 7.** Finish and Serve: Remove from the oven and let it cool slightly. Dust with powdered sugar, top with fresh fruit, and drizzle with maple syrup right before serving.

SWAPS & NOTES

Brioche is ideal here because it is rich and tender, but challah or French bread can also work well.

Slightly stale bread is actually a bonus for this recipe because it absorbs the custard more effectively without turning mushy.

If you want to lighten it up a bit, you can replace part of the heavy cream with more half & half or milk, though the cream

definitely gives the casserole a richer texture.

You can also adjust the toppings depending on the season-berries are classic, but bananas, peaches, or even a spoonful of fruit compote would be delicious.

TIPS FOR SUCCESS

The best French toast casserole starts with good bread, and brioche really shines here because it gives the finished dish a soft, rich texture.

Letting the bread sit for a few minutes after pouring on the custard helps it soak up all that flavor more evenly.

Be careful not to overbake the casserole.

You want the center set, but still soft and custardy rather than dry.

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

Original recipe: <https://chefmaniac.com/dump-bake-french-toast-casserole-the-easy-brunch-recipe-everyone-loves/>