

Apple Cinnamon French Toast Bake

A cozy baked French toast casserole with apple pieces, cinnamon custard, golden bread cubes, and optional walnuts, with a same-day or overnight method.



PREP

30 minutes

COOK

50 minutes

TOTAL

1 hour 30 minutes

SERVES

8 servings

INGREDIENTS

- 1 small loaf day-old French bread, about 10 to 12 ounces, cut into 1-inch cubes (roughly 8 to 10 loosely measured cups)
- 4 large eggs
- 2 cups milk, preferably whole milk
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 2 medium apples, peeled, cored, and cut into small 1/4- to 1/2-inch dice
- 1/4 cup chopped walnuts, optional
- Butter or a little neutral oil, for greasing the dish
- Powdered sugar, optional, for serving

DIRECTIONS

1. Prepare the dish and bread: Heat the oven to 350 degrees F and grease a 9-by-13-inch baking dish. Cut the bread into 1-inch cubes. Use the weight as a guide rather than a whole very large bakery loaf, which can make the bake dry with this amount of custard.
2. Whisk the custard: In a large bowl, whisk the eggs until blended. Whisk in the milk, brown sugar, vanilla, and cinnamon until the sugar is evenly distributed and no large streaks of egg remain.
3. Add the bread and apples: Fold the bread into the custard, then add the diced apples and walnuts if using. Transfer to the greased dish, distribute evenly, and gently press the bread down so the cubes absorb the liquid. Let stand for about 15 minutes, pressing any dry top pieces into the custard once more. For the overnight method, cover and refrigerate promptly for about 8 to 12 hours instead.
4. Bake until set: Bake uncovered for about 40 to 55 minutes, until the top is golden, the apples are tender, and the center is set rather than liquid. Check that the center reaches at least 160 degrees F on a food thermometer. Tent loosely with foil if the top browns before the middle finishes. An overnight-chilled dish may take longer; follow the bakeware manufacturer guidance about moving cold dishes into a hot oven.
5. Rest and serve: Let stand for about 10 minutes before serving so the custard settles. Dust individual portions lightly with powdered sugar if desired and serve warm. Add any syrup or other toppings at the table.

SWAPS & NOTES

Same-day timing is approximate: about 15 minutes preparation, 15 minutes soaking, about 50 minutes baking, and 10 minutes resting. Overnight chilling adds 8 to 12 hours and can extend baking.

Bread loaves vary widely. Use about 10 to 12 ounces, or roughly 8 to 10 loosely measured cups of cubes, with the custard amounts listed.

Day-old bread holds its shape well. Very fresh soft bread gives a softer texture; extremely dry bread may need more time to absorb the custard.

Dice apples small so they soften during baking. Firm apples such as Granny Smith or Honeycrisp retain more shape.

TIPS FOR SUCCESS

Whisk the eggs thoroughly before adding bread so the custard distributes evenly.

Press dry bread pieces gently into the liquid before baking.

Tent with foil if the bread browns before the custard sets.

Keep powdered sugar, syrup, and cold toppings separate until serving.

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

Original recipe: <https://chefmaniac.com/apple-cinnamon-french-toast-bake/>