



French Toast Casserole

- 1/2 cup butter, melted (1 stick)
- 12 - slices Texas toast or any leftover bread

- 1 - cup brown sugar
- 1 - tsp cinnamon
- 1/4 - tsp nutmeg
- 1/2 - cup chopped nuts (optional)

- 1 - tsp vanilla extract
- 5 – eggs
- 1 1/2 - cups milk

Melt butter and pour in a 9x 13 pan.

Mix together brown sugar, cinnamon, nutmeg and nuts (your option). Whisk eggs, milk & vanilla together.

Layer bottom of pan with half the bread pieces Sprinkle half brown sugar mix over the bread. Layer second half of bread. Pour egg mixture over the bread slices, making sure all are covered evenly. Sprinkle remaining brown sugar on top.

Cover and refrigerate overnight. In the morning, remove from the refrigerator and cover with a new piece of foil. Preheat oven to 350 bake the casserole for 30 minutes. Then uncover and bake 15 more minutes French toast bake should be browned and set.

You can also add some of your own touches to the top after casserole is done. Maple syrup, whipped cream, fresh fruit or anything you like.

*Recipe by Jay Larkin, Instructor
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