



With morning chores and a growing family, Mom always looked for shortcuts for meal prep. Her make ahead French Toast Bake was one of those and a “fam” favorite! Mom made it with homemade white bread that was a few days old, but I now prefer to use a little sturdier bread to keep the consistency firmer. – **Jackie**

Mom's French Toast Bake

INGREDIENTS

- 1 loaf sourdough or French bread (slightly stale or toasted)
- 8 large eggs
- 2 C whole milk
- ½ C heavy cream
- 1 Tbsp Vanilla
- ¾ C sugar
- ½ tsp cinnamon

TOPPING

- ½ C flour
- ½ C light brown sugar (packed)
- 1 tsp cinnamon
- ¼ tsp salt
- ½ C cold butter (1 stick), cut into pieces

DIRECTIONS

- Grease a 9" x 13" baking dish.
- Cut bread into 2" pieces and place in baking dish. Bread will overlap in dish.
- In medium bowl, mix eggs, milk, heavy cream, vanilla and sugar together.
- Pour over bread.
- Cover with plastic wrap and refrigerate overnight.
- For the topping, mix flour, brown sugar, cinnamon and salt in bowl.
- Cut butter cubes into dry ingredients until crumbly.
- Place the topping into a small plastic bag, seal, and refrigerate overnight in the baggie.
- When ready to bake, preheat the oven to 350°.
- Remove plastic from baking dish and sprinkle the topping evenly over the bread.
- Bake uncovered for 50-60 minutes, depending on the consistency desired.
- Let stand 5-10 minutes before serving.
- Dust with powdered sugar or serve with syrup.

