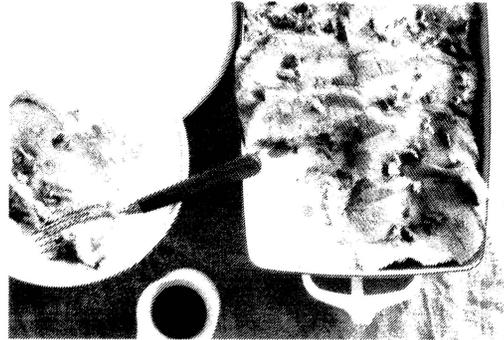


Overnight French Toast

By **Samantha Seneviratne**

Total Time 1 hour, plus chilling

Rating ★★★★★ (5,351)



Craig Lee for The New York Times

If you have a crowd for breakfast, overnight French toast is a winning idea. Instead of standing over the stove, cooking slice after slice, it bakes in the oven and emerges puffed and golden and ready for a big glug of maple syrup. Try making it with a stale loaf that you forgot to eat amid all the other holiday goodies. A fat brioche, fruit-filled panettone or a braided challah all work well. Stay away from croissants, though: Their chewy interiors are best enjoyed fresh.

INGREDIENTS

Yield: 6 to 8 servings

2 tablespoons unsalted butter, softened, plus more for baking dish

1 pound enriched bread, such as brioche, challah or panettone sliced $\frac{3}{4}$ -inch thick

$\frac{1}{4}$ cup golden raisins (optional)

6 large eggs

$2\frac{1}{2}$ cups whole milk

PREPARATION

½ cup heavy cream
⅓ cup light brown sugar
½ teaspoon ground
cinnamon
Pinch of freshly ground
nutmeg
½ teaspoon pure vanilla
extract
¼ teaspoon kosher salt
⅓ cup pecans, chopped
(optional)
Confectioners' sugar for
dusting (optional)
Maple syrup, for serving

Step 1

Butter a 2-quart baking dish. Butter the front sides of the slices of bread and shingle the slices upright in the dish, overlapping as necessary. Nestle the raisins evenly between the slices of bread but not on top.

Step 2

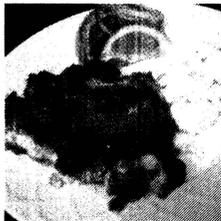
In a large bowl, whisk together eggs, milk, cream, sugar, cinnamon, nutmeg, vanilla and salt until well combined. Pour the milk mixture over the bread and press the bread gently to absorb. Cover with plastic wrap and refrigerate overnight.

Step 3

Heat oven to 350 degrees. Remove the plastic wrap. Sprinkle the pecans evenly over the top. Bake until puffed, golden and set in the center, 50 to 60 minutes. While baking, if the top begins to get too dark, tent with foil. Let stand 10 minutes. Dust with confectioners' sugar and serve with maple syrup.

Private Notes

Leave a Private Note on this recipe and see it here.



Easy French Toast Casserole



Prep	Cook	Ready In
15 m	35 m	8 h 50 m



Giant Food
2551 John Milton Dr
HERNDON, VA 20171



Recipe By: Heather Bogle

"Delicious and decadent, simple spin on French toast. Got the idea from a bed and breakfast in the south. Add additional ingredients; we like blueberries and cream cheese, cinnamon apples, nuts, and dried fruit!"

Ingredients

1 cup brown sugar	6 eggs
1/2 cup butter	2 teaspoons vanilla extract
1 (8 ounce) loaf crusty French bread, cut into bite-size pieces, or as needed	1 pinch ground cinnamon, or to taste
2 cups milk	1 tablespoon brown sugar, or as needed

Directions

- 1 Grease a 9x12-inch baking dish.
- 2 Stir 1 cup brown sugar and butter together in a saucepan over medium-low heat until butter melts and sugar dissolves into butter, 2 to 4 minutes. Pour into prepared baking dish and spread a 1 1/2- to 2-inch layer of bread pieces over the top.
- 3 Beat milk, eggs, and vanilla extract together in a bowl; pour milk mixture over bread into the baking dish and move bread as necessary to ensure all bread is absorbing liquid. Sprinkle cinnamon over the top. Cover the dish with plastic wrap and refrigerate, 8 hours to overnight.
- 4 Preheat oven to 450 degrees F (230 degrees C). Remove and discard plastic wrap from baking dish and sprinkle remaining brown sugar over the top of the bread mixture.
- 5 Bake in the preheated oven until browned and bubbling, about 30 minutes.

**Domino Light
Brown Sugar 2
Lb**
\$1.99 for 1 item -
expires in a
month

**A2 Milk 2%
Reduced Fat
Milk 59 Fl Oz**
\$7.00 for 2 item -
expires in a
month

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