

# French Toast Casserole

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## Ingredients:

- 1/2 cup of butter
- 12 slices of white bread
- 3/4 cup of brown sugar
- 1 teaspoon cinnamon
- 5 eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups of milk
- Powdered sugar for dusting

## Directions:

1. Melt 1/2 cup of butter and pour it in the bottom of the 9x13 casserole dish.
2. Lay 6 pieces of white bread on top of the melted butter.
3. Mix 3/4 cup of brown sugar and 1 teaspoon of cinnamon.
4. Pour **half** of the brown sugar mixture on top of the first layer of bread.
5. Add the second layer of six pieces of bread over the top of the brown sugar mixture.
6. In a separate bowl, mix 5 beaten eggs, 1 1/2 teaspoons vanilla extract, and 1 1/2 cups of milk.
7. Pour the egg mixture over the casserole.
8. Top with the remaining brown sugar mixture.
9. Cover and refrigerate overnight.
10. The next morning, cover the casserole dish with aluminum foil and then bake at 350 degrees for 30 minutes. Uncover and bake for another 15 minutes. Dust with powdered sugar.

Adapted from: [Frugal Upstate](http://www.frugalupstate.com/recipes/recipe-overnight-french-toast-casserole/) (<http://www.frugalupstate.com/recipes/recipe-overnight-french-toast-casserole/>)