

Heavenly French Toast Casserole

Difficulty: Beginner

Prep Time: 15 minutes

Makes: 6-8

Ingredients:

- 1 loaf Wedemeyer French loaf or Draeger's Challah loaf
- 9 large eggs
- 2 cup maple syrup
- 16 oz cream cheese
- 2 cups milk
- 1 tbsp cinnamon
- 1 tsp vanilla extract



- ¼ cup granulated sugar
- ¼ tsp salt
- Non-stick spray

Instructions

Pre-heat your oven to 375°F. While the oven warms, begin to cube the bread into 1 inch sections. Once the bread is cubed, spray a 9x13 baking dish with non-stick spray. The secret to this casserole is creating it in layers, so that none of the bread in the casserole is left dry. Add half of the bread to the dish and set aside the other half of the bread for the second layer. In a large mixing bowl, whisk first the eggs, then add the milk, maple syrup, sugar, cinnamon, vanilla, and salt together. Once the mixture is thoroughly combined, pour half of the custard on the bread and toss the liquid into the bread thoroughly. Once the bread and liquid are mixed in the baking dish, turn to the cream cheese. With a small spoon, begin to ladle small chunks of the cream cheese into the casserole mix. Once half of the cream cheese has been added to the first layer of the casserole, add the second layer of bread, the remainder of the custard and mix thoroughly. Finish by adding the rest of the cream cheese, again in small chunks.

Cover the casserole dish with a layer of tin foil and place the casserole in the oven. Bake covered for 35 minutes. Remove the foil and finish the casserole in the oven uncovered for ten more minutes.

Serve with maple syrup, powdered sugar, fresh blueberries, or candied pecans.

*This casserole is an easy make-ahead dish too, just assemble ahead and leave in the refrigerator overnight. Add an extra ten minutes to the covered baking time to compensate for the cold.