

# Night Before French Toast Casserole

*Tina Holland*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

## **Servings: 9**

*1 long loaf (10 ounce)  
French bread  
8 eggs  
3 cups milk  
1/4 cup granulated sugar  
3/4 teaspoon salt  
1 tablespoon vanilla  
2 tablespoons butter, cut in  
five pats  
1/2 teaspoon ground  
cinnamon  
syrup of choice*

Grease well a 13x9-inch baking dish.

Cut the bread into eighteen one-inch slices. Arrange the bread in one layer in the bottom of the baking dish.

In a large bowl, beat the eggs, milk, sugar, salt and vanilla. When thoroughly mixed, pour over the bread in the dish. The bread will float on top of the liquid.

Cut each pat of butter into four pieces. Dot each piece of bread with butter. Sprinkle with cinnamon and cover.

Refrigerate overnight or up to thirty-six hours.

Place the dish, uncovered, into a cold oven. Turn the oven to 350 degrees (for a glass dish, turn to 325 degrees).

Bake for 45 to 50 minutes or until the bread is puffy and light brown.

Remove from the oven. Let stand for 5 minutes. (The bread will rise to the top with a custard on the bottom, similar to bread pudding).

Serve with fruit or maple syrup.

---

Per Serving (excluding unknown items): 302 Calories; 11g Fat (33.9% calories from fat); 13g Protein; 36g Carbohydrate; 2g Dietary Fiber; 206mg Cholesterol; 613mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat; 1/2 Other Carbohydrates.