



French Toast Casserole



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INGREDIENTS

1 Loaf Bread 6 Eggs 1 Cup Milk 1/2 Cup Heavy Cream 1/2 Cup Sugar 1 Tbs Vanilla

Topping

1/2 Cup Flour1/2 Cup Brown Sugar1Tsp Cinnamon1/4 Tsp Salt1/2 Cup Butter (Cubed)

INSTRUCTIONS

- 1. Cube bread loaf and place evenly in 9"x13" casserole dish.
- 2. Whisk together eggs, milk, heavy cream, sugar and vanilla. Pour evenly over bread. Cover with Saran Wrap and let set in refrigerator for 1-2 hours or overnight.
- 3. Pre-heat oven to 350°.
- 4. Mix together topping ingredients until crumbly.
- 5. Sprinkle topping crumble over bread mixture and bake at 350° for 30-45 minutes. Enjoy!

For additional recipes, visit www.HawaiiStateFCU.com/Bites-on-a-Budget
*Adapted from lilluna.com