

# **Easy Bake French Toast Casserole**

Makes 6 cups/servings

## **Ingredients**

1 loaf French bread  
6 eggs  
2 C nonfat milk  
 $\frac{3}{4}$  C half-n-half  
 $\frac{1}{2}$  C sugar  
1 tbsp vanilla extract  
1 tsp cinnamon

## **For Topping**

$\frac{1}{2}$  C packed brown sugar  
 $\frac{1}{4}$  C all purpose flour  
1 tsp cinnamon  
3 tbsp margarine

## **Directions**

1. Preheat oven to 350 degrees F.
2. Cut bread into cubes or tear into small pieces.
3. Place in a 9x13 inch-baking pan that has been sprayed with PAM.
4. In medium bowl, whisk together eggs, milk, half-n-half, sugar, vanilla, and cinnamon. Pour over bread in pan.
5. In a small bowl combine brown sugar, flour and cinnamon.
6. Cut butter into small pieces and place over flour mixture.
7. With a fork blend butter into mixture. Sprinkle over bread.
8. Cover with foil and bake for 20 minutes.
9. Remove foil and bake for additional 20-30 minutes or until golden brown.