



French Toast Casserole

Ingredients

6 large croissants, torn into 1-inch pieces

8 eggs, beaten

3 cups milk

4 teaspoons sugar

1 teaspoon vanilla extract

3/4 teaspoon salt

Topping

3 tablespoons sugar

2 teaspoons ground cinnamon

Maple syrup, optional

Directions

1. Place bread cubes in a greased 13-in. x 9-in. baking dish. In a large bowl, whisk the eggs, milk, sugar, vanilla and salt. Pour over bread. Cover and refrigerate for 8 hours or overnight.
2. Remove from refrigerator 30 minutes before baking. Combine sugar and cinnamon; sprinkle over the top.
3. Cover and bake at 350°F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with maple syrup if desired.