



Delicious French Toast Casserole Recipe

Introduction

Indulging in a warm, comforting dish of French Toast Casserole is a delightful way to start your day. Perfect for brunch gatherings or cozy family breakfasts, this recipe from Love and Lemons showcases how simple ingredients can create an unforgettable meal. With a custardy interior and a crunchy topping, it's a true crowd-pleaser that combines the joys of French toast with the ease of a casserole.

Detailed Ingredients with measures

Unsalted butter or coconut oil, for greasing the pan
1 loaf challah bread (about 1½ pounds), 1 or 2 days old, cut into 1-inch cubes
5 large eggs
1½ cups milk
2 tablespoons brown sugar
2 teaspoons vanilla extract
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon sea salt
Maple syrup, for serving

For the topping:

2 tablespoons unsalted butter or coconut oil, melted
2 tablespoons brown sugar
½ cup chopped pecans

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour, including resting time

Yield: Serves 8

This French Toast Casserole recipe is not only easy to prepare but also allows you to enjoy a classic breakfast dish in a new and convenient way. Gather your ingredients, follow the steps, and serve it warm,

drizzled with maple syrup for an extra touch of sweetness. Enjoy your delicious creation!

Detailed Directions and Instructions

Prepare the baking dish

Grease a 9×13-inch or similar baking dish with unsalted butter or coconut oil.

Arrange the bread

Place the 1-inch bread cubes evenly in the greased baking dish.

Make the custard mixture

In a large bowl, whisk together the 5 large eggs, 1½ cups milk, 2 tablespoons brown sugar, 2 teaspoons vanilla extract, 1 teaspoon cinnamon, ¼ teaspoon nutmeg, and ¼ teaspoon sea salt until well combined.

See also [Crock Pot Spaghetti and Meatballs](#)

Combine bread and custard

Pour the custard mixture evenly over the bread cubes, ensuring most pieces are moistened.

Soak the bread

If preparing ahead, cover the dish and refrigerate overnight. If baking the same day, let the mixture sit at room temperature for 30 minutes to allow the bread to absorb the custard.

Preheat the oven

Set the oven to 350°F (175°C).

Add the topping

Drizzle the melted 2 tablespoons unsalted butter or coconut oil over the soaked bread. Sprinkle 2 tablespoons brown sugar and $\frac{1}{2}$ cup chopped pecans evenly on top.

Bake the casserole

Cover the dish and bake for 35 minutes. Then, uncover and bake for an additional 10 to 20 minutes, or until the topping is browned and the custard has mostly set.

Rest before serving

Remove the casserole from the oven, cover loosely with foil, and let it stand for 10 minutes.

Serve

Slice and serve warm, drizzled with maple syrup.

Notes

Choosing bread

Opt for challah bread that is 1 or 2 days old for the best texture.

Overnight preparation

If making in advance, the casserole can be soaked overnight in the

refrigerator.

Serving suggestion

Pair with maple syrup on the side for added sweetness.



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Cook techniques

Greasing the pan

Use unsalted butter or coconut oil to grease your baking dish. This prevents sticking and makes for easier serving.

Cutting bread

Slice the challah bread into 1-inch cubes. Using bread that is a day or two old will yield a better texture, as it absorbs the custard without becoming too mushy.

See also [Delicious Red Lentil Soup Recipe](#)

Making the custard

Whisk together eggs, milk, sugar, vanilla, cinnamon, nutmeg, and salt until fully combined. This mixture forms the custard base for soaking the bread, giving it flavor and richness.

Soaking the bread

Allow the bread cubes to soak in the custard mixture to ensure they absorb the flavors. If preparing ahead, refrigerate overnight for best results.

Preparing the topping

Combine melted butter or coconut oil with brown sugar and chopped pecans to create a crunchy topping that will add texture and flavor to the casserole.

Baking the casserole

Bake covered for the initial 35 minutes to allow the custard to set, then uncover to let the topping brown during the last baking period.

Resting before serving

Let the casserole sit for about 10 minutes after removing it from the

oven. This makes it easier to slice and helps the flavors meld.

FAQ

Can I use a different type of bread?

Yes, while challah is ideal for its texture, you can substitute with brioche, French bread, or even whole wheat bread.

Can I make this recipe dairy-free?

Absolutely! Use plant-based milk and coconut oil instead of butter to create a delicious dairy-free version.

How do I store leftovers?

Store any leftover casserole in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

Can I freeze French Toast Casserole?

Yes, you can freeze it before baking. Assemble and cover tightly with foil, then freeze for up to 2 months. Bake directly from frozen, extending the baking time as needed.

See also [Boursin Chicken Pasta](#)

What can I serve with French Toast Casserole?

Maple syrup is a classic choice. You can also serve it with fresh fruit, whipped cream, or a dusting of powdered sugar for added sweetness.

Conclusion

This French Toast Casserole is a delightful and easy dish that captures the classic flavors of French toast, making it perfect for breakfast or brunch gatherings. The combination of custardy bread, warm spices, and crunchy pecan topping creates a comforting meal that everyone will love. Whether prepared in advance or fresh from the oven, it promises to become a favorite in your recipe collection.

More recipes suggestions and combination

Banana Bread Casserole

Incorporate ripe bananas into your custard mixture for a sweet and moist twist that adds natural flavor and sweetness.

Berry French Toast Casserole

Layer in mixed berries such as strawberries, blueberries, or raspberries for a fruity burst that complements the custard perfectly.

Chocolate Chip Brioche Casserole

Add chocolate chips to the bread for a decadent dessert-like version that satisfies any chocolate lover's cravings.

Cinnamon Roll Casserole

Instead of traditional bread, use pieces of cinnamon rolls for an indulgent casserole that is full of gooey goodness.

Apple Pie Casserole

Incorporate sautéed apples and a drizzle of caramel sauce for a warm, apple pie-inspired breakfast treat.

Savory Spinach and Cheese Casserole

Transform your French toast casserole into a savory dish by adding sautéed spinach, cheese, and a pinch of garlic for a brunch option that's both delicious and filling.



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