

# Ingredients



- 1/2 cup salted, melted butter (1 stick)
- 1 cup packed light brown sugar
- 1 fresh-sliced bread loaf of Texas Toast (Not frozen; found in fresh sliced bread aisle)
- 4 large eggs
- 1 1/2 cup whole or lowfat milk
- 1 TB pure vanilla extract
- 1 tsp pure almond extract
- 1/8 tsp table salt
- **Cinnamon Sugar Mixture:**
- 2 TB light brown sugar, packed
- 2 tsp ground cinnamon
- Optional Toppings: powdered sugar, real maple syrup, fresh berries

## French Toast Casserole

### Instructions

- Put butter in a microwave safe bowl and microwave in 20 second increments, stirring in between, until melted.
- Add 1 cup brown sugar and stir until well incorporated. Use rubber spatula to evenly press mixture into bottom of a greased 9x13 pan, spreading mixture evenly.
- Use hand whisk to combine eggs, milk, vanilla extract, almond extract, and salt until fully incorporated. Mixture should be about 2 3/4 cup total. Set aside.
- Lay a single layer of Texas Toast in pan (about 6 whole slices,) cutting additional pieces to fill pan bottom, if needed. Very gradually and slowly brush 1 cup of egg mixture evenly over every slice of bread, taking care to saturate edges (do not hastily pour egg mixture or all of it will end up at the bottom.)
- Sprinkle evenly with most of the brown sugar/cinnamon mixture, reserving about 2 tsp of the mixture for topping.
- Repeat with second layer, using another 6 slices or so of bread. Slowly brush remaining egg mixture over that layer, again paying special attention to the edges.
- Ensure all slices are well saturated. End with sprinkling of remaining cinnamon sugar mixture.
- Cover tightly and chill overnight in fridge.
- Preheat oven to 350F, with rack on lower middle position. Let casserole rest at room temp while oven preheats.
- Bake for 40-45 minutes, covered for the first 30 minutes, and uncovered after that. Be sure to scrape up all the bottom sticky goodness when serving. Serve with optional toppings, if desired

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