

Ingredients



- 1 lb loaf Sourdough Or French Bread, cut into chunks
- 8 large eggs
- 2 cups (480ml) milk (whole or 2%)
- 1/2 cup (120ml) heavy whipping cream
- 1/2 cup (104g) sugar
- 1/4 cup (36g) light brown sugar, unpacked
- 2 tsp vanilla extract
- 1 1/2 tsp ground cinnamon
- 6-7 medium sized bananas, chopped*
- STREUSEL TOPPING**
- 3/4 cup (98g) all-purpose flour
- 3/4 cup (169g) firmly packed brown sugar
- 1 tsp cinnamon
- 1/2 cup (112g) salted butter, cut into pieces

Banana French Toast Casserole

MOM
fueling
HUNGRY
BOYS

Instructions

- Grease a 9×13 inch casserole dish.
- Add the bread chunks to a large bowl and set aside.
- In another large bowl, whisk together the eggs, milk, cream, sugars, vanilla extract and cinnamon.
- Pour the egg mixture over the bread chunks and add the chopped banana, then gently stir to combine everything.
- Pour the bread mixture into the prepared casserole dish and spread evenly in the pan. Cover the casserole and store in the fridge overnight.
- When ready to bake the casserole, preheat the oven to 350°F (176°C).
- Bake the casserole for about 35-40 minutes, or until it's at your desired level of doneness.
- While the casserole bakes, combine the dry ingredients for the streusel, except for the butter.
- Add the butter and mash into the dry mixture until it forms a crumbly mixture.
- When the casserole looks about done, remove the casserole from the oven and crumble the streusel over the top of the casserole.
- Continue baking the casserole for about 5 minutes, or until the streusel is melted over the top.
- Serve the casserole warm with syrup.

