

May's Casserole: French toast

Ingredients

- 1 loaf challah or brioche bread (about 1 ½ lbs)
- 5 large eggs
- 1 ½ cups of milk
- 2 tablespoons brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon sea salt
- **For topping**
- 2 tablespoons unsalted butter, melted
- 2 tablespoons brown sugar

Please have your casserole to the coordinator by May 10th. After this date, please make the June casserole.

Directions

1. Grease a 9x13 pan and place bread cubes in the pan
2. Combine eggs, milk, brown sugar, vanilla, cinnamon, nutmeg, and salt. Pour mixture evenly over bread, let stand for 30 minutes to allow the mixture to absorb into the bread
3. Preheat oven to 350 degrees
4. Add the topping and cover and bake for 35 more minutes, then uncover and bake for 10-12 more until topping is browned and egg mix set

*Eggs must be cooked to 160°F

