



Foodicious
RECIPES

Baked French Toast

Ingredients

For the French Toast

Butter, for greasing and serving

1 (1- to 1½-lb) loaf crusty sourdough or French bread, torn into chunks or cut into 1-inch cubes

8 large eggs

2 cups whole milk

½ cup heavy cream

½ cup granulated sugar

½ cup packed brown sugar

2 Tbsp vanilla extract

Warm maple syrup, for serving

1 cup fresh blueberries, for garnish

For the Streusel Topping

½ cup all-purpose flour

½ cup packed brown sugar

1 tsp ground cinnamon

¼ tsp salt

A pinch of freshly grated nutmeg (optional)

½ cup cold unsalted butter, cut into small pieces

Instructions

Assemble the French Toast Base

Preheat your oven to 350°F.

Grease a 13×9-inch baking dish with butter.

Scatter the bread cubes evenly in the dish.

In a large bowl, whisk together eggs, milk, cream, granulated sugar, brown sugar, and vanilla until smooth.

Pour the custard over the bread, pressing gently to submerge any dry pieces.

Cover tightly and refrigerate for at least 2 hours—or overnight for maximum soaking.

Make the Streusel Topping

In a medium bowl, stir flour, brown sugar, cinnamon, salt, and nutmeg.

Add the cold butter pieces and, using a pastry cutter or fork, work until the mixture resembles coarse crumbs.

Store in the fridge until ready to bake.

Bake the Casserole

Remove the assembled French toast from the fridge.

Evenly sprinkle the chilled streusel over the top.

Bake at 350°F for 45 minutes for a soft, bread-pudding texture, or 60+ minutes for a crisper, more golden top.

Serve

Scoop portions onto plates.

Top each serving with a pat of butter, a drizzle of warm syrup, and a handful of fresh blueberries.