

Overnight French Toast Casserole

Ingredients

- ¼ cup unsalted butter
- ¾ cup brown sugar
- 4 eggs
- 1 ½ cups milk
- 1 teaspoon vanilla
- 1 tablespoon powdered sugar
- White Sugar and Cinnamon - enough to sprinkle
- 1 loaf toast bread
- Butter for spreading

Instructions

1. Melt butter & add brown sugar- stir until mixed
2. Spread butter/ brown sugar mix into the bottom of a 9x13 pan
3. Beat eggs, milk, vanilla, and powdered sugar
4. Lay down a layer of French toast bread (cut off crusts if desired)
5. Ladle on half of the egg mixture
6. Sprinkle with brown sugar and cinnamon
7. Spread a thin layer of butter on one side of French toast bread for the next layer.
8. Lay down the second layer of bread, butter side up
9. Ladle the rest of the egg mixture to the top
10. Sprinkle with white sugar and cinnamon
11. Cover and refrigerate overnight
12. In the morning, remove from the refrigerator, uncover, and preheat the oven to 350
13. Once preheated, cook for 45 minutes.