

# French Toast Casserole

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## Ingredients:

1 loaf challah bread or  
brioche  
8 large free range eggs  
500ml full fat milk  
100ml fresh cream  
100g sugar (granulated or  
caster sugar)  
80g soft light brown sugar  
30g vanilla extract

### For the topping:

60g plain flour  
80g soft light brown sugar  
115g salted Irish butter, cut  
into cubes

### To serve:

Maple syrup

## Directions:

Butter a baking dish (12 x 9" or so).

Cut the bread into medium sized cubes (similar size to a ping pong ball) and scatter evenly in the baking dish.

In a large bowl, mix the eggs, milk, cream, vanilla, sugar and brown sugar. Pour this custardy mixture over the bread. Cover and refrigerate for a couple of hours or overnight.

When you are ready to bake, preheat the oven to 170.

remove the casserole from the fridge.

While the oven is heating up, make the topping by rubbing the flour, soft brown sugar and butter between your fingertips until the mix looks like thick breadcrumbs. Distribute evenly over the casserole and bake for 45-60 minutes. Serve warm, with maple syrup drizzled on top.

- Note: to make a savoury version, omit the sugar and replace with grated cheese, cooked onion and baby spinach