

# Bacon Baked French Toast Casserole

# FOOD

By nrseena on March 04, 2012

Prep Time: 10 mins Total Time: 55 mins Serves: 8, Yield: 1 pan

3 4 ~~5~~

## About This Recipe

"Easy breakfast recipe, can be made the night before and baked in the morning. Prep time does not include soaking overnight (if desired)."

## Ingredients

- 1 loaf crusty bread, cut into cubes
- 8 eggs
- 3 cups half-and-half
- 1/4 cup sugar
- 1 teaspoon vanilla
- 3/4 teaspoon salt
- 12 slices bacon, cooked and cut into bite-sized pieces
- 2 tablespoons butter, cubed
- 4 tablespoons cinnamon sugar
- maple syrup (optional)

- Need to Cube bread.

- Need to cook Bacon, then cut up.

## Directions

1. If cooking immediately, preheat oven to 350 degrees. Spray a 9x13 pan with cooking spray.
2. In a large bowl, beat together eggs, half and half, 1/4 cup of sugar, vanilla, and salt.
3. Add in bread, tossing to coat thoroughly.
4. Add in cooked bacon, tossing again.
5. Pour into prepared pan and cover with foil.
6. Allow to soak until egg mixture is mostly absorbed (can put in fridge overnight if desired).
7. Stir bread again, dot with butter and sprinkle the top with cinnamon sugar.
8. Recover with foil and bake for 45-50 minutes or until knife inserted in the center comes out clean.
9. Serve with maple syrup and/or other desired toppings.