

Overnight French Toast for Christmas Morning

9 ingredients

Produce

1 cup Berries

Refrigerated

7 Eggs, large

Baking & Spices

1/2 cup All-purpose flour

1 1/4 cup Brown sugar, packed

3/4 tsp Cinnamon

1 Pinch Kosher salt

Bread & Baked Goods

1 loaf French bread, day old

Dairy

1/2 cup Butter, salted

2 cups Whole milk

1. Grease a 9×13" casserole dish and set aside.
2. Cut the French bread loaf into cubes and layer evenly in the pan. You should have about 2 layers. Beat the milk, eggs, brown sugar, cinnamon and salt in a medium size bowl. Then pour evenly over the bread, making sure it covers each piece. Cover with foil and refrigerate over night, or at least 3 hours.
3. In a medium size bowl, mix together the butter, flour and brown sugar with a pastry cutter or two knives. Use your hands if needed to make crumbs. Cover and refrigerate.
4. When ready to bake, preheat oven to 350°F. Add the crumb topping on top of the bread and then evenly disperse the berries on top. Bake uncovered for 50-60 minutes, or until the top is lightly browned and the center is cooked through.
5. Enjoy by itself or topped with syrup.