

Baked Cream Cheese French Toast Casserole

Adapted from Sally's Baking Recipes

Ingredients

- 1 (12-14 ounce) loaf French bread or sourdough bread
- 8 ounces full-fat brick cream cheese, softened to room temperature
- 2 Tbsp confectioners' sugar (do not leave out)
- 3 tsp vanilla extract, divided
- 8 large Carson Valley Meats eggs
- 2 1/4 cups milk (whole milk is best but 2% works well too!)
- 3/4 tsp ground cinnamon
- 2/3 cup light brown sugar, packed

Crumb Topping

- 1/3 cup light brown sugar, packed
- 1/3 cup all-purpose flour (spooned & leveled)
- 1/2 tsp ground cinnamon
- 6 Tbsp unsalted butter, cold and cubed
- Optional: maple syrup and/or confectioners' sugar for topping



Method

1. Grease a 9×13-inch baking pan with nonstick spray. Slice, then cut, the bread into cubes, about 1 inch in size. Spread half of the cubes into the prepared baking pan.
2. Using a handheld or stand mixer fitted with a whisk attachment, beat the room temperature cream cheese on medium-high speed until completely smooth. Beat in the confectioner's sugar and 1/4 teaspoon vanilla extract until combined. Drop random spoonfuls of cream cheese mixture on top of the bread. Layer the remaining bread cubes on top of cream cheese. Set aside.
3. Whisk the eggs, milk, cinnamon, brown sugar, and remaining vanilla together until no brown sugar lumps remain. Pour evenly over the bread. Cover the pan tightly with plastic wrap and refrigerate for at least 3-4 hours and up to 24 hours. Overnight is best.*
4. Preheat oven to 350°. Remove pan from the refrigerator.
5. Prepare the crumb topping: Whisk the brown sugar, flour, and cinnamon together in a medium bowl. Cut in the cold cubed butter with a pastry blender or two forks. Sprinkle the topping evenly over the soaked bread.
6. Bake uncovered for 45-55 minutes or until golden brown on top. Shorter cooking time keeps the insides softer.
7. Drizzle with optional maple syrup or dust with confectioners' sugar. Serve warm.
8. Cover leftovers tightly and store in the refrigerator for 2-3 days.

*Make Ahead

To freeze, prepare the recipe through step 3 and freeze for up to 2 months. Thaw overnight in the refrigerator, and then continue with step 4. You can freeze the prepared casserole with the crumb topping or add it on right before baking, but keep in mind that fresh crumb topping always gives the dish a little more texture. Thaw in the refrigerator, and then reheat to your liking in the microwave or cover and bake in a 300° until warm throughout, at least 20 minutes.