

Baked Cream Cheese French Toast Casserole

Now to the sweet casserole! This Baked Cream Cheese French Toast Casserole is great for Christmas morning, a birthday celebration, or just to fill a craving for something sweet.

Ingredients:

1 (12-14 ounce) loaf French 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:

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.

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.

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.

Preheat oven to 350°. Remove pan from the refrigerator.

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.



Bake uncovered for 45-55 minutes or until golden brown on top. Shorter cooking time keeps the insides softer.

Drizzle with optional maple syrup or dust with confectioners' sugar. Serve warm.

Cover the leftovers tightly and store in the refrigerator for 2-3 days. Adapted from Taste of Home.

Make Ahead:

To make ahead and freeze, follow all steps and stop at baking time. Wrap your casserole well and toss in the freezer. To cook, 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. Reheat to your liking in the microwave or cover and bake at 300 degrees until warm throughout, at least 20 minutes.

This recipe can be split into two 8"x8" aluminum disposable pans, or one 9"x13" disposable aluminum baking dish, see tips and tricks on pages 3-4.

