



Makes: 12-14 servings

Prep Time: 20 minutes Bake Time: 45-50 minutes

Total Time: 1 hour & 10 minutes

## Caramel Baked French Toast

### Caramel Sauce:

- 1 cup sugar
- 1/3 cup butter, cut in cubes
- 1/2 cup heavy cream
- pinch kosher salt

### Crumble Topping:

- 1 & 1/2 cups flour
- 1 & 1/4 cups brown sugar
- 1 & 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3/4 cup butter, cut in cubes

### French Toast:

- 2 cups whole milk
- 1/2 cup heavy cream
- 3/4 cup sugar
- 6 eggs
- 1 tbsp vanilla extract
- 12 cups cubed French bread/baguette/challah

For the caramel sauce, make sure your ingredients are measured out and ready. In a medium, heavy bottomed saucepan, add sugar over medium heat. Once the sugar starts to melt, start whisking and continue to whisk until it is completely melted. Once melted, stop whisking and allow the sugar to cook to a deep amber, caramel color. Immediately add the butter and whisk until it is incorporated. Remove from heat and slowly stir in the cream and salt. Pour into a glass bowl or jar and allow to cool to room temperature.

For the crumble topping, in a medium bowl, combine flour, brown sugar, cinnamon and salt. Add

butter and mix in with your fingers until the mixture resembles pea-sized chunks. Set aside.

For the French toast, coat a 13x9-inch baking dish with non-stick cooking spray. In a large bowl, whisk together milk, cream, sugar, eggs and vanilla extract.

To assemble, place half of the cubed bread in the bottom of prepared baking dish. Pour half of the milk mixture evenly over the bread. Sprinkle with half the crumble topping and pour half the caramel sauce over top. Repeat with remaining bread, followed by the remaining milk mixture and finish with the crumble topping and caramel sauce. Cover and refrigerate for several hours or overnight.

When ready to bake, remove from refrigerator and preheat oven to 350°F. Bake for 45-50 minutes or until set and golden brown.

*Recipe from Bite Me More*