

A Recipe From *tikkido*

Brioche French Toast Casserole

<https://tikkido.com/blog/brioche-french-toast-casserole-recipe>

French Toast Casserole Recipe:

- 1 pound loaf of bread
- 8 eggs
- 3 cups milk
- 4 Tablespoons butter, melted
- 1/2 cup brown sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cardamom

Streusel Topping Recipe:

- 4 Tablespoons all purpose flour
- 4 Tablespoons butter (cold)
- 10 Tablespoons brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon cardamom

Instructions

1. Cut bread (brioche or challah) into 1" cubes. Place bread cubes in 9x13 pan.
2. Beat eggs. Whisk together with the remaining casserole ingredients.
3. Pour the custard mixture over the bread cubes. Cover with plastic wrap and let soak for at least one hour. You can also refrigerate and let it soak overnight.
4. While the casserole is soaking, make the streusel topping. Combine flour, brown sugar, cinnamon, and cardamom in a bowl.
5. Use a pastry cutter or two knives to cut the butter into the dry mixture, working the butter in until you have a coarse crumb topping. Keep the streusel refrigerated until ready to bake.
6. Preheat the oven to 350 degrees Fahrenheit.
7. Sprinkle the streusel over the French toast casserole right before baking.
8. Bake for 45 minutes.

