

Baked Brioche French Toast

Makes 8 individual servings

Store-bought brioche can certainly be used in this recipe with great success, but you might enjoy making your own brioche and using any leftovers for this breakfast treat. You can find my recipe for brioche rolls [here](http://mincedblog.com/2013/03/20/buttery-brioche/) (<http://mincedblog.com/2013/03/20/buttery-brioche/>). I bake this French Toast in brioche tins, but ramekins, muffin tins, or even an 8-inch by 8-inch casserole dish work equally as well.

6 cups day-old, 1-inch bread cubes from brioche rolls or a loaf of challah

Butter, for greasing baking dishes

4 large eggs

2 cups whole milk

1/2 cup granulated sugar

1 heaping teaspoon cinnamon

1 teaspoon vanilla extract

Serve with: maple syrup

Special equipment: 8 brioche tins, muffin tins, or ramekins or an 8 x 8-inch baking dish

Grease brioche tins, muffin tins, ramekins or an 8-inch by 8-inch square-baking dish with butter.

Place the cubed bread in a large bowl. In a medium bowl, lightly beat the eggs and then add the milk, sugar, cinnamon, and vanilla extract. Stir to combine. Pour the egg mixture over the bread pieces and toss to coat.

Spoon the bread mixture into the brioche tins or the baking dish and pour any remaining liquid over the top of the bread. Cover and refrigerate overnight or at least thirty minutes.

Preheat the oven to 350 degrees. If using brioche tins or ramekins, place them on a large baking sheet and bake for about 30 minutes in the oven. If using a muffin tin, simply place the muffin tin in the oven and bake for 30 minutes. If using a casserole dish, place the dish directly in the oven and bake for 45-50 minutes or until the French Toast is just set.

Allow the Baked French Toast to cool for 5 minutes before turning them out onto plates if using ramekins, brioche tins, or muffin tins. If using a casserole dish, simply serve the Baked French Toast in the dish. Baked Brioche French Toasts should be served with maple syrup and a strong cup of coffee.

This recipe came from Minced blog at www.mincedblog.com.