

## **Baked Challah French Toast Casserole**

1 1-pound loaf challah, crust on, cut into 1-inch pieces  
6 large eggs  
2 cups whole milk  
1 cup heavy cream  
1/3 cup light brown sugar  
1 teaspoon vanilla extract  
2 teaspoons ground cinnamon, divided  
1/8 teaspoon ground nutmeg  
1/2 teaspoon kosher salt  
3 tablespoons granulated sugar  
3 tablespoons unsalted butter, melted  
Maple syrup, confectioner's sugar and fresh berries, for serving

### **Directions:**

Lightly grease a 9 x 13 inch baking dish and layer the challah pieces into the dish.

In a large bowl, whisk together the eggs, milk, heavy cream, brown sugar, vanilla, 1 teaspoon cinnamon, nutmeg, and salt. Pour the egg mixture over the bread, cover the baking dish with plastic wrap, and let rest in the fridge for at least 2 hours, or up to 1 day.

When ready to bake, preheat the oven to 375 degrees and remove the dish from the fridge. In a small bowl, stir together the granulated sugar with the remaining 1 teaspoon cinnamon. Drizzle the melted butter evenly over the top of the dish, then sprinkle the cinnamon-sugar on top. Bake until puffed and deep golden brown, 35 to 45 minutes.

Let stand for 10 minutes before serving. Divide onto plates and serve with maple syrup, a dusting of confectioner's sugar, and fresh berries.