## FRENCH TOAST BAKE

Easy French Toast Bake may seem like an odd choice for everyone making their New Year's resolutions this week (and let's be honest since this is the start of the workweek a lot of people set January 3rd as their official start date!) but this breakfast is the perfect warm, inviting, family friendly meal you'll love throwing together quickly on the weekend.

Sure, it has sugar, and butter and eggs. It also saves you from standing at the stovetop cooking each slice individually in the cold. See how I am thinking about you all here? The smell in the kitchen, the warmth from the oven, this is really the perfect January morning breakfast.

Plus... ? I just love staring at how pretty it is. And it tastes even better than it looks!

If this Easy French Toast Bake needed any more selling, my favorite thing about it is if you have some cream or half and half in your fridge pretty much everything else is a pantry/normal use item. Which means there is a pretty solid chance you don't have to go to the store this morning before making breakfast.

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

## Ingredients:

1/2 cup melted butter (1 stick)

1 cup brown sugar

1 loaf Texas toast

4 eggs

1 1/2 cup milk

1 teaspoon vanilla
Powdered sugar for sprinkling

## How to Make It:

Melt butter in microwave & add brown sugar...stir till mixed.

Pour butter/sugar mix into bottom of 9 x 13 pan...spread around

Beat eggs, milk, & vanilla

Lay single layer of Texas Toast in pan

Spoon 1/2 of egg mixture on bread layer

Add 2nd layer of Texas Toast

Spoon on remaining egg mixture

Cover & chill in fridge overnight

Bake at 350 for 45 minutes (covered for the first 30 minutes)

Sprinkle with powdered sugar

Serve with warm maple syrup

Side Note: I have NOT tried this with my gluten free bread. I'm sure it would work, but just have not tried it.

## NOTE:

" Please note that some meals are better to be prepared every once in a while because of some ingredients like meat, cheese, lot of sugar, fats..etc.

Having meals with these ingredients all the time may damage your health. "

PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.