



## Cinnamon French Toast Casserole

NIBBLEDISH CONTRIBUTOR

### Ingredients

1/3 cup butter  
2/3 cup brown sugar  
3 Tbsp white corn syrup or maple syrup  
1 loaf cinnamon bread (can use cinnamon raisin bread if desired)  
1 8 oz. pkg cream cheese  
5 eggs  
1/4 cup half & half  
powdered sugar

### Instructions

Spray a 9"x13" pan with non-stick cooking spray. Melt butter and add to the pan, along with brown sugar and 2 Tbsp of corn syrup. Mix in pan until the mixture can be spread evenly around the bottom of the pan.

Divide loaf of bread into halves. Cut half of the loaf into small cubes (about 1" square) and scatter over the brown sugar mixture. Cut cream cheese into cubes and scatter over the top. Top with the remaining bread cut into cubes.

Whisk eggs, half & half, and remaining 1 Tbsp of corn syrup in a

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bowl. Pour the egg mixture over the bread and press down gently with plastic wrap to make sure all bread is coated. Cover tightly with plastic wrap and store in the refrigerator overnight. Take out and bake at 350 degrees for about 45 minutes until casserole is gently browned and well set.

Sprinkle with powdered sugar and serve warm with your favorite syrup topping or fresh fruit. *Serve with bacon. Everything is better with bacon.*