



Overnight French Toast

Adapted from [Alexandra's Kitchen](#)

BAH Note: Don't want to wait overnight for your French Toast? Prep everything before you leave in the morning and voila, Overnight French Toast for dinner at the end of the day.

- 1 loaf brioche or other dense bread
- 1/2 stick butter, softened
- 2 eggs
- 1 2/3 cup milk
- 1 teaspoon vanilla
- 1/4 teaspoon salt (or vanilla salt if you have some)
- 3 tablespoons sugar

Slice off six slices of bread approximately one inch thick. Cut the slices in half so that they are easier to arrange in the dish.

Butter the inside of a 9x13 baking dish and one side of each slice of bread. Place the bread, buttered side up, in the dish.

Whisk the eggs, milk, vanilla, sugar, and salt together in a bowl. Pour the custard over the bread and let it rest in the refrigerator, covered, at least an hour or overnight until the bread absorbs the custard.

40 minutes before you are ready to bake, remove the dish from the refrigerator to let it come to room temperature. Bake at 425 degrees for 20 to 30 minutes or until the bread is puffed and golden brown.

Serve immediately with syrup.

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