



French Toast Casserole

- 1 loaf of bread sliced or diced
- 6 eggs
- 2 cups milk
- ¼ cup butter
- ½ cup firmly packed brown sugar
- ¼ tsp cinnamon
- Dash of nutmeg

Directions

In a small saucepan melt butter or margarine over medium heat. Stir in brown sugar. Stir constantly until caramel sauce forms.

Pour sauce into 13x9 inch baking dish.

Slice or dice bread. You can use any kind French, Cuban, Sandwich, Gluten Free; you name it, it works. Place bread in 13x9 pan on top of caramel sauce. You can arrange it fancy or just toss it in.

In a large bowl beat 6 eggs. Whisk in 2 cups of milk. I use soy milk, but you can use any kind that suits your family's needs. Add the Cinnamon and nutmeg.

Pour the egg mixture over the bread; be sure to cover all the pieces.

Cover pan with plastic wrap and refrigerate overnight or at least 4 hours.

Preheat oven to 350.

Remove the plastic wrap and bake for 40-45 minutes.

When you slice and serve, flip the serving so the caramel sauce is on the top. YUM!

GFCF

I have made this with soy milk, margarine, and GF Bread and it has turned out just as fabulous!

If you just need it dairy free you can make this with soy milk and margarine, your family, or guests won't even know the difference!