

FUJI APPLES & CINNAMON BAKED FRENCH TOAST CASSEROLE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12

Casserole:

1 pound loaf sourdough or French bread, cut into chunks
3 cups chopped apples (2 large apples)
8 large eggs
2 cups milk, whole or 2%
½ cup heavy whipping cream
½ cup sugar
¼ cup light brown sugar, unpacked
2 tsp vanilla extract
1 ½ tsp ground cinnamon

Streusel Topping:

¾ cup all-purpose flour
¾ cup firmly packed brown sugar
1 tsp cinnamon
1 ½ apple pie spice
½ cup salted butter, cut into pieces

Directions:

- Grease a 9x13 inch casserole dish
- Combine the bread chunks and chopped apples and place in an even layer in the bottom of the dish
- In a large bowl, whisk together the remaining ingredients, minus the streusel ingredients, and pour evenly over bread
- Cover the casserole and store in the refrigerator overnight
- When ready to bake the casserole, preheat the oven to 350 degrees F
- Bake the casserole uncovered for about 35-40 minutes
- While casserole bakes, combine the dry ingredients for the streusel in another bowl
- Add the butter and mash into the dry mixture until it forms a crumbly mixture
- Remove the casserole from the oven and crumble the streusel over the top of the casserole
- Continue baking casserole for about 5 minutes, or until the streusel is melted over the top
- Serve the casserole warm with syrup