



Caramel Apple Baked French Toast

Make them the day before and then bake them off in the morning for an easy but delicious fall brunch.

Makes four individual baked French toast casseroles

Ingredients

- 4 slices stale French bread cut into 1/2 in cubes
- 2 medium apples peeled, cored, and cut into 1/2-in cubes
- 3 large eggs lightly beaten
- 1 ¼ cup whole milk
- 1/3 cup brown sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Carmel Sauce for topping
- Cinnamon Whipped Cream for topping

Instructions

- Divide bread cubes and apple cubes between 4 greased 8 oz ramekins. Set aside.
- In a medium bowl, whisk eggs, milk, cream, sugar, vanilla, and spices until smooth. Divide the mixture between ramekins and evenly pour over bread cubes/apples. Cover ramekins with plastic wrap and refrigerate overnight (at least 6 hours)
- Remove ramekins from refrigerator and bake at 350F 20-25 minutes or until french bread is golden and set.
- Drizzle warm caramel over individual French toast bakes, top with whipped cream and serve immediately. Enjoy!

Notes

- To make Cinnamon Whipped Cream—add ½ cup heavy cream, ¼ cup powdered sugar, ½ teaspoon cinnamon. Whip until stiff peaks form.