

Mazzi's French Toast Casserole

Ingredients

Base

1 loaf cinnamon bread or add 1 tbsp
cinnamon
1 cup Half & Half
10 eggs
1 stick butter softened
1 package cream cheese
1 tsp vanilla
 $\frac{1}{4}$ cup maple syrup

Streusel Topping

4 tbsp butter softened
1 tsp vanilla
1 tsp cinnamon
1 cup pecans, chopped (if desired)
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{3}$ cup flour

Directions

Mix eggs, half & half, syrup, vanilla together in large bowl. Set aside. Spray or butter a large casserole dish. Break up half of loaf of bread and place in casserole dish. Next, break up and add $\frac{1}{2}$ of cream cheese package distributing evenly over bread. Then break up the remaining bread. Repeat with cream cheese. Next, pour liquid mixture evenly over casserole dish and cover. Place in the fridge for at least 8 hours. Preheat oven to 350°F. Mix streusel ingredients in a small bowl. Sprinkle over casserole. Bake for 40 mins.