

# chattavore

## APPLE CINNAMON FRENCH TOAST CASSEROLE

Prep time: 10 minutes

Cook time: 1 hour 10 minutes

Serves 8

- 1 lb. sturdy bread, cut into 2-inch cubes (I like challah or brioche)
  - 1 cup pecans - chopped
  - 4 tablespoons unsalted butter
  - 2 pounds apples - peeled and diced (about 4 cups of diced apples)
  - 1/4 cup brown sugar
  - 2 1/2 teaspoons cinnamon - divided
  - 6 large eggs
  - 3 cups milk
  - 2 tablespoons granulated sugar
  - maple syrup or powdered sugar for serving
1. Preheat the oven to 300 degrees. Spread the bread cubes on a large baking sheet. Place the bread in the oven until dry and crusty but not brown-about 40 minutes. Remove from the oven and set aside.
  2. Preheat a 10-inch skillet over medium heat. Place the pecans into the skillet and cook until they JUST begin to brown and smell "nutty"-don't let them brown completely because they will end up burning.
  3. Add the butter to the skillet and allow it to melt. Add the apples and cook until tender. Add the brown sugar and 2 teaspoons of the cinnamon and cook until the sugar melts and glazes the apples.
  4. While the apples are cooking, whisk together the milk and eggs until homogenous. Place the bread cubes in a large bowl and pour the eggs and milk over the bread. Stir to completely incorporate. Spread into a 9 x 13 baking pan.
  5. Evenly distribute the apple & pecan mixture over the bread cubes. Cover with foil and refrigerate overnight.
  6. To bake, preheat the oven to 375 degrees. Remove the casserole from the refrigerator and remove the foil. Combine the two tablespoons of granulated sugar with the remaining 1/2 teaspoon of cinnamon and sprinkle over the top of the casserole. Bake for 30 minutes or until no liquid appears when you press on the bread. Serve immediately with maple syrup, powdered sugar, etc.

### Notes

Prep time does not include overnight rest in the refrigerator. Cook time assumes that you will cook the apples and pecans while the bread cubes are drying in the oven.