



Always baked from scratch with a lot of love.

Baked French Toast Muffins

Makes 12-18

(Note-these must refrigerate for 2 hours to overnight)



I grew up eating bread pudding, and that is what these “muffins” remind me of. Courtesy of Two Peas and Their Pod, this recipe added some fun to our Father’s Day Brunch. I like to make them the day before and let them sit in the fridge overnight. I think they are good with or without the maple syrup. Enjoy.

Ingredients

(for the muffins)

1 loaf of French bread, cut into ½ inch cubes (about 12 cups of bread)

2½ cups milk

6 large eggs

½ cup granulated sugar

1 TBSP vanilla extract

1 tsp. ground cinnamon

(for the cinnamon streusel topping)

¼ cup cold butter

¼ light brown sugar

¼ cup all-purpose flour

1/8 tsp. ground cinnamon

Pinch of salt

Butter and Maple syrup, for serving, optional

Directions

In a medium bowl, whisk together the milk, eggs, sugar, vanilla and cinnamon. Add the bread cubes and push down into the egg mixture to soak all of the cubes.

Grease a 12-cup muffin tin (I usually get about 18 muffins). Spoon the bread mixture into each muffin tin. Mixture will be higher than the tin, like a little hill. Pour any leftover egg/milk mixture over the tops of the muffins until all used up. (You can also pile the dry bread cubes into each muffin tin and then carefully



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pour the egg mixture over each muffin. I found it way less messy to do it the other way).

Cover the muffins with plastic wrap and refrigerate for two hours or up to overnight.

When ready to bake, preheat oven to 350 degrees. Make the streusel topping by combining all of the ingredients and mixing together with your hands until you have a crumbly mixture (you can also pulse in a food processor). Sprinkle streusel evenly over muffins.

Bake for 25 minutes or until tops are golden brown and knife inserted in center comes out clean. Let muffins cool for 5 minutes. Remove from pan and serve warm with butter and maple syrup.