

Baked French Toast

Vichna Belsky

Ingredients

- 1 challah, soft crust preferred
(or sliced bread)
- 10 eggs
- 1 cup sugar
- 2 TB cinnamon
- 1 cup milk



Method

1. Slice the challah and layer it in a 9"x 13" pan. You should have about 2 full layers. You can tear pieces or squish them as needed, to fill up the pan.
2. In a separate bowl, mix the eggs and milk. Add sugar and cinnamon to taste.
3. Pour egg mixture over bread in pan.
4. Cover and refrigerate a few hours, or overnight.
5. Bake covered at 350 for 1 hour or until there is no more raw egg.
6. Cut into squares and serve. Top with sour cream or yogurt if desired.

This is a very easygoing recipe. You can use a few more or less eggs, a bit more or less sugar, adjust or omit cinnamon, or add a tsp on vanilla if desired.

