

# French Toast Bites

Prep Time: 20 minutes plus 1 hour resting time

Cook Time: 30 minutes

Yield: 12 servings

## The Ingredients

1 baguette, day old if possible

5 eggs

1 cup milk

1 tablespoon sugar

1 teaspoon vanilla

1 teaspoon cinnamon

¼ teaspoon nutmeg

For the topping:

½ cup flour

½ cup brown sugar

1 teaspoon cinnamon

¼ teaspoon salt

½ cup (1 stick) butter, very cold and cut into small cubes



## The Instructions

Slice the baguette in half lengthwise and then into 1-inch strips. Cut the strips into 1-inch cubes. Add the eggs, milk, sugar, vanilla, cinnamon, and nutmeg to a large mixing bowl and whisk until well combined. Toss the bread cubes in the milk mixture. Cover and place in the refrigerator for at least 1 hour or overnight.

Grease muffin tin. Set aside. Preheat oven to 350 degrees F.

Toss the bread cubes again and divide them evenly over the 12 cavities of the muffin tin.

Add all of the ingredients for the topping to a medium bowl. Mix with a fork until you get a coarse sand mixture. Distribute the mixture evenly over the muffins.

Bake for 30-35 minutes or until golden brown on top.

Remove from the oven and cool for 5 minutes in the pan before removing.

<https://www.hgtv.com/shows/lazy-entertainer/articles/french-toast-bites-recipe>

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Show: Lazy Entertainer