

Overnight French Toast with Cinnamon Streusel (Mel's Kitchen)

French Toast:

10 to 12 thick slices French bread,
cinnamon bread, brioche bread or
Texas Toast

5 large eggs

$\frac{3}{4}$ c. milk

$\frac{3}{4}$ c. heavy cream

$\frac{1}{3}$ - $\frac{1}{2}$ c. granulated sugar (omit if
using a sweetened bread)

1 t. vanilla extract

Pinch table salt

Optional: add sourdough discard &
protein powder

Cinnamon Streusel:

$\frac{1}{2}$ c. all-purpose flour

$\frac{1}{2}$ c. packed light brown sugar

$\frac{1}{2}$ t. ground cinnamon

$\frac{1}{8}$ t. salt

4 T butter, melted

Fresh berries, powdered sugar, syrup, for serving (optional)

Instructions:

1. Lightly grease a 9X13-inch baking pan. Cut the bread into 1-inch cubes (more or less; it doesn't have to be exact). You'll want about 8 to 9 cups of lightly packed bread cubes. Scatter the bread cubes in the prepared pan. They won't necessarily be in a single layer, but they should be evenly distributed.
2. Blend or whisk together the eggs, milk, heavy cream, sugar, vanilla and salt (and sourdough discard and protein powder). Pour the mixture evenly over the bread.
3. Cover the dish and refrigerate at least 4 hours or up to 12 hours.
4. The streusel can be made the night before (refrigerate overnight) or before baking. In a small bowl, stir together the flour, brown sugar, cinnamon and salt. Add the melted butter and stir until the butter and dry ingredients are evenly mixed and small clumps form.
5. Preheat oven to 350°. Sprinkle the streusel evenly across the top of the French toast. Bake, uncovered, for 55 to 60 minutes (more or less, depending on how "well done" you want the French toast). If the topping starts to brown too quickly while baking, place foil loosely across the top of the pan and continue baking until the French toast is done to your liking.
6. Serve warm with fresh berries, a sprinkle of powdered sugar and/or a drizzle of syrup.