FUJI APPLES & CINNAMON BAKED FRENCH TOAST CASSEROLE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 12

**Casserole:**

1 pound loaf sourdough or French bread, cut into chunks

3 cups chopped apples (2 large apples)

8 large eggs

2 cups milk, whole or 2%

½ cup heavy whipping cream

½ cup sugar

¼ cup light brown sugar, unpacked

2 tsp vanilla extract

1 ½ tsp ground cinnamon

**Streusel Topping:**

¾ cup all-purpose flour

¾ cup firmly packed brown sugar

1 tsp cinnamon

1 ½ apple pie spice

½ cup salted butter, cut into pieces

**Directions:**

* Grease a 9x13 inch casserole dish
* Combine the bread chunks and chopped apples and place in an even layer in the bottom of the dish
* In a large bowl, whisk together the remaining ingredients, minus the streusel ingredients, and pour evenly over bread
* Cover the casserole and store in the refrigerator overnight
* When ready to bake the casserole, preheat the oven to 350 degrees F
* Bake the casserole uncovered for about 35-40 minutes
* While casserole bakes, combine the dry ingredients for the streusel in another bowl
* Add the butter and mash into the dry mixture until it forms a crumbly mixture
* Remove the casserole from the oven and crumble the streusel over the top of the casserole
* Continue baking casserole for about 5 minutes, or until the streusel is melted over the top
* Serve the casserole warm with syrup