

## Overnight Apple Cinnamon French Toast Casserole Recipe

Servings: 12

### Ingredients:

- Nonstick cooking spray
- 1 package (20 ounces) French bread, cubed, divided
- 1 can (20 ounces) apple pie filling
- 9 eggs
- 1 cup half-and-half
- 2 teaspoons ground cinnamon
- 1 cup powdered sugar, plus additional (optional)
- 2 tablespoons milk, plus additional (optional)

### Instructions:

1. Spray 8-by-8-inch glass baking dish with nonstick cooking spray.
2. In baking dish, add 10 ounces cubed French bread in bottom of dish. Pour apple filling over bread. Top with remaining cubed French bread. Set aside.
3. In medium bowl, whisk eggs, half-and-half and cinnamon. Pour evenly over bread.
4. Cover with aluminum foil and chill overnight.
5. Heat oven to 325 F.
6. Remove foil and bake 50-60 minutes.
7. Let cool 10-15 minutes.
8. In small bowl, whisk powdered sugar and milk. Add additional, if needed, until pourable glaze is reached. Drizzle over casserole before serving.