

Maple Vanilla Baked French Toast | bites out of life

Adapted from [Smitten Kitchen](#)

This recipe can be adapted any which way, using whatever you have on hand. Swap in almond or hazelnut extract or even orange juice for the vanilla, use regular sugar or brown sugar instead of maple syrup (or make maple-brown sugar French toast ooh!), add sliced almonds or pecans scattered throughout. If you're in the mood for brunch (ie. drunk brunch), add 1/4 cup of liqueur to the mix — Baileys, Kahlua, Grand Marnier or Cointreau, Chambord, Creme de Cassis, Amaretto ... the possibilities are endless.

- 1 loaf brioche in 1-inch slices
- 3 large eggs
- 3 cups milk
- 3 tablespoons maple syrup
- 1 teaspoon vanilla extract



1) Butter a 9-x-13 baking dish (or an equivalent) extremely well. Otherwise you'll spend a half hour scrubbing the life out of them later.

2) Cut the bread into triangles and place them in the pan in two layers. Cut a few slices into smaller pieces to fit in the crevices. If you're using nuts, sprinkle them in between the layers, or on top.

3) Mix together the eggs, milk, syrup and vanilla, then pour over the bread. Top with additional sugar if desired. Cover tightly and refrigerate for a few hours, or preferably overnight.

4) Bake at 350 for 40 minutes, until the top is golden and the French toast has puffed up. Serve with fruit, more maple syrup, powdered sugar and Nutella.

From: <http://www.bitesoutoflife.com/2011/09/11/maple-vanilla-baked-french-toast/>