

Eggnog Cranberry Overnight French Toast

Perfect for Christmas morning

This recipe is enough to fill two cake pans, great for feeding a crowd. If you're making it just for your own family, just cut everything in half and only do one pan.

Don't want to prep it overnight? No worries! You can absolutely do it all in the morning too. If you do it that way, just preheat the oven before you get started and ignore the "store overnight" step.



INGREDIENTS

Bread

- 2 loaves bakery Italian bread, pre-sliced (you'll use about 1.5 loaves)
- 2 cups store-bought eggnog
- 8 eggs
- 1 cup milk
- ½ teaspoon ground nutmeg
- 1 12-oz bag of cranberries, fresh or frozen (you don't need to use them all)

Topping

- ½ cup (1 stick) butter, chilled and cut up
- 2/3 cup packed brown sugar
- 2/3 cup chopped pecans

Directions

1. **Start the night before.** Lightly grease two cake pans (I like to get the disposable foil pans for easy cleanup on a busy Christmas morning.)
2. Whisk eggnog, eggs, milk, and nutmeg in a medium bowl.
3. Dip each piece of bread in the mixture, making sure both sides are covered. Arrange the bread in the pans (however much will fit—I usually need a loaf and a half.)
4. Sprinkle the cranberries (whole) over the top, as many as you like. I usually use about 2/3 of the bag.
5. Cover and store in the fridge overnight.
6. **In the morning,** preheat the oven to 400°. As the oven heats, get your topping ingredients ready.
7. Make the streusel topping by cutting together the butter and brown sugar with a pastry cutter or two knives. Sprinkle over the bread.
8. Bake for 15 minutes. Pull the bread out and add the pecans, then bake for another 15 minutes, until it's golden brown.
9. Wow your family or friends and enjoy!