

Dutch Oven Sourdough French Toast

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Recipe type: Breakfast
Cuisine: American
Serves: 8-12

Ingredients

- ½ Loaf Sourdough Bread
- 4 Eggs
- 1 Cup Milk
- ¼ Cup Heavy Cream
- ⅔ Cup White Sugar
- 1 Tablespoon Vanilla
- ¼ Cup Flour
- ¼ Cup Brown Sugar
- ½ Teaspoon Cinnamon
- ⅛ Teaspoon Salt
- ½ Stick Butter, cut into pieces
- Glaze:
- ¾ cup powdered sugar
- 1.5 tablespoons milk (more if needed)

Instructions

1. Use tin foil to coat the dutch oven and coat with cooking spray.
2. Tear bread into bite-size chunks and place evenly in the Dutch Oven.
3. In a separate bowl, mix together the eggs, milk, cream, sugar and vanilla. Pour evenly over bread.
4. Cover with Dutch Oven Lid and put in cooler overnight.
5. In a bag mix together flour, brown sugar, cinnamon and salt. Drop the cut butter pieces into flour mixture. Use your hands to crumble up the butter and mixture in the bag.
6. If you want the glaze, you can make it by mixing the 3 tbsps of milk into the powdered sugar
7. When ready to bake, take Dutch Oven and bag out of cooler. Evenly sprinkle crumb mixture over the top. Bake for 1 hour at 350 degrees.

