



Mini French Toast Casseroles

SERVINGS: 12

PREPPING TIME: 10 MINS

COOKING TIME: 30 MINS

Ingredients

6 eggs
2 cups of whole milk
1 cup of cottage cheese
2tsp vanilla
1tsp cinnamon
1½-2 loaves of brioche
bread cubed
optional: blueberries

Directions

- 1.Preheat oven to 325 degrees.
- 2.Place liners in a jumbo muffin pan.
- 3.Grease individual cups.
- 4.In a blender mix eggs, milk, cottage cheese, vanilla, and cinnamon
- 5.Cut brioche into cubes and place in the muffin cups.
- 6.Add blueberries to top.
- 7.Pour blended mixture into each cup and push bread down to make sure the bread is all covered to absorb the mix.
- 8.Let sit covered and refrigerated for at least an hour to overnight.
- 9.Bake for about 30 mins or about 60 mins for a full sized casserole.

Perfect for meal prep, weekend brunches, or holiday mornings, these personal-sized casseroles make breakfast effortless yet elegant. Plus, no soggy slices—just perfectly balanced texture and flavor, baked to golden perfection.