Apple Caramel French Toast

Cooking Instructions

This is an all-in-one dish.

Freezer to Oven: Preheat oven to 350°F. Place pan on a baking sheet and place in oven. Bake uncovered for 1 1/2 to 2 hours, until top is golden brown and center is firm.

Internal temp: 155°F.

Rest: Let sit 10 minutes before serving to help center firm.

Note: This dish does have a soft bread-pudding-like consistency.

Serving Suggestions: Serve with ice-cold milk. Or use as a dessert and top with vanilla ice cream and hot caramel sauce.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, and how frozen the dish is when placed in the oven. For best results, bake until the top is golden brown and the center is firm.

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