

# Graduate's French Toast Casserole

1 loaf dense bread (challah bread)  
8 large eggs  
3 cups milk  
2 Tbs sugar  
1 tsp vanilla extract  
¼ tsp ground cinnamon  
¼ tsp nutmeg  
Pinch salt  
4 bananas, sliced

## Topping:

1 ½ cups rolled oats  
1 cup packed light brown sugar  
1 cup chopped pecans  
½ cup (1 stick) butter  
3 Tbs all-purpose flour  
Powdered sugar for garnish

1. Whisk together milk, eggs, sugar, vanilla, cinnamon, nutmeg, and salt until evenly blended. Add sliced bananas and stir to coat them.
2. Slice bread in 1" thick slices. Lay slices in deep casserole or 6-quart slow cooker insert, add some sliced bananas between each bread slice.
3. Pour remaining egg mixture over bread and bananas, making sure to get some custard between all the slices. Cover with plastic wrap (press wrap directly onto surface of bread and bananas; this will prevent bananas from turning dark) and let bread soak in refrigerator at least 4 and up to 12 hours.
4. Preheat oven to 450° F.
5. With fork, work together oats, brown sugar, pecans, butter and flour until evenly mixed and crumbly.
6. Spoon topping over bananas, in between each slice of bread.
7. Bake until top is golden and casserole is very hot all the way through, about 40 minutes.
8. Top with sifted powder sugar if desired. Serve warm.

