

Skillet French Toast Casserole

**Prep:**

5 mins

Total:

25 mins

Makes:

10 servings

Utensil:

12" Electric Oil Core Skillet

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Recipe:**Contributed By:**

Brenna Patton

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Recipe Description:

Ready in just 18 minutes, this French Toast Casserole will have everyone in the family coming back for more. Customize the recipe by using your favorite fruit and preserves- the possibilities are endless!

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2 cups
milk
8 large
egg yolks
1/4 cup
maple syrup
1 tbsp
vanilla
1/4 tsp
salt
1/2 tsp
cinnamon
1 cup
fruit preserves
8 croissants, torn into rustic 2-inch pieces
1 cup
chopped pecans, use Cone #4
1-2 cups
raspberries (or fruit of your choice)
confectioners sugar, optional topping

Directions:

1. Combine the milk, egg yolks, maple syrup, vanilla, salt & cinnamon in bowl and whisk until frothy.
 2. Place half of the torn croissants in the 12" Electric Oil Core Skillet. Then spread 1/2 cup of the fruit preserves throughout the croissants. Pour half the egg mixture over the croissant. Repeat by adding the remaining torn croissants and spread the last 1/2 of the fruits preserves throughout. Pour the remaining egg mixture over the top. Lightly press the croissants with a spoon to help coat the croissants with the egg mixture. Do not saturate.
 3. Cover and set temperature to 275°F/135°C degrees. Cook for 18 minutes.
 4. Once finished, add pecans and raspberries. Top with confectioners sugar to taste and enjoy!
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