Cinnamon French Toast Bake with Bacon

Camp Prep: 20 minutes
Cook time: 80 minutes

Ingredients

1 loaf bread (preferably stale), cut into 1-inch cubes
8 pieces thick cut bacon
8 eggs
1 ½ cups half and half
1 ½ cups 2% milk
1 cup plus 3 tbsp dark brown sugar
3 tbsp cinnamon
1 tbsp vanilla extract
3 tbsp salted butter sliced into tabs
Maple syrup for serving

At Home Preparation

1. Slice bread into cubes. Let them sit out overnight to get extra stale. Put in gallon Ziploc bag and label.
2. Fry up the bacon in a large skillet until crispy, 8-10 minutes. Transfer the bacon to a paper towel-lined plate to drain. When cool, crumble bacon into small pieces, put into a Ziploc bag, label, and refrigerate.
3. Mix one cup brown sugar with 3 tbsp cinnamon, put into labeled Ziploc and label.
4. Put 3 tbsp brown sugar in Ziplock and label.
5. Slice butter into tabs, put in Ziploc, label and refrigerate.

At Campout Preparation – night before

1. Add bacon to the bread cube Ziploc. Put in cooler overnight.

At Campout Preparation – morning

2. Use butter to grease a warmed 12” Dutch oven.
3. Put Bread/bacon mix into the Dutch oven.
4. In an aluminum pot, whisk together the eggs, half and half, 2% milk, brown sugar/cinnamon mix, and vanilla extract.
5. Transfer the liquid mixture to the Dutch oven over the bread and bacon.
6. Dot the top with the sliced, salted butter and sprinkle with the 3 tbsp brown sugar.
7. Cover the Dutch oven loosely. Allow some steam to escape.
8. Bake with 2/3 coals on top, 1/3 on bottom for ~80 minutes.
9. Serve with warm maple syrup (warm in aluminum pot and water on coals.

Equipment Needed

12” Dutch oven
Spatula
Serving spoon
Lid lifter
Trivet