
Insta-cooker Cinnamon-raisin French Toast Bake

4 portions

1 1/2 cups water
1 teaspoon butter
3 large eggs, beaten
1 cup whole milk
2 tablespoons maple syrup
(plus more for serving)
1 teaspoon vanilla
3 cups stale or lightly
toasted cinnamon-raisin
bread cut into 3/4 inch cubes
1 teaspoon sugar (optional)

- ➊ Prepare the insta-cooker by adding water to the pot and placing the steam rack on top.
- ➋ Butter a 6-7 inch soufflé or baking pan.
- ➌ In a large bowl, whisk together the eggs, milk, maple syrup, and vanilla. Add the bread and let sit for 5 minutes, stirring once or twice.
- ➍ Pour the mixture into the pan and push down the bread to submerge. Place the dish on the steam rack, uncovered, secure the lid.
- ➎ Select manual and cook at high pressure for 15 minutes.
- ➏ Once cooking is complete, use quick release to release the pressure. Be sure to remove lid carefully and quickly so that condensation doesn't drip on the French toast.
- ➐ Carefully remove the pan. If a crispy top is desired, sprinkle with sugar and broil for 3-5 minutes.