

Overnight French Toast Casserole

Ingredients:

- 1 1/2 french baguettes cut into 1/2 inch slices
- 8 large eggs
- 2 cups milk of choice (can use dairy/almond/oat)
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 2/3 cup brown sugar
- 1 cup sliced strawberries
- 1 cup blueberries
- 1-2 tbsp powdered sugar
- Maple syrup to drizzle

Directions

1. Spray a 9"x13" casserole dish with olive oils spray. Cut baguette into 1/2 inch slices and add to the casserole dish.
2. In a large bowl, combine eggs, milk, vanilla extract, cinnamon, and brown sugar. Whisk mixture and mix well. Pour mixture over the bread.
3. Slice strawberries. Top casserole with strawberries and blueberries.
4. Cover the casserole and refrigerate overnight.
5. Pre-heat oven to 350 degrees F. Uncover and bake for 35-50 minutes. Check at the 35-minute mark, and if it is not done bake for longer. Mine takes about 45 minutes.
6. Drizzle with maple syrup and sprinkle with powdered sugar.
7. Enjoy!

MADE WITH LOVE

by Teresa Forchard