

French Toast Casserole

INGREDIENTS:

Loaf Cinnamon Bread
6 Large Eggs
2 CUPS Whole Milk
½ CUP Heavy Cream
½ CUP Granulated Sugar
½ TSP Ground Cinnamon
¼ TSP Salt
1 TSP Vanilla
½ CUP Melted Butter
1 CUP Blueberries
Powdered Sugar
Maple Syrup

1. Grease 9X13" dish
2. Cut bread into squares and place in dish
3. In large bowl mix together eggs, whole milk, heavy cream, sugar, cinnamon, salt and vanilla
4. Pour over bread, use spatula to press bread into mixture and coat
5. Cover and refrigerate for 2 hours, overnight is best
6. Preheat oven to 350
7. Add melted butter to top of casserole and bake 45 minutes
8. Add blueberries, dust with powdered sugar
9. Serve with maple syrup and enjoy!

