

French Toast Casserole with Blueberries by Lynn's Recipes



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Lynn demonstrates how to make a bake French Toast with Berries. This is a delicious breakfast casserole that can be served with maple syrup. Pair with fresh fruit or bacon for a delicious meal. From Giada De Laurentiis.

Ingredients:

- 6 eggs
- 3 cups milk
- $\frac{3}{4}$ cup maple syrup, plus extra for serving
- 2 teaspoons ground cinnamon, plus 1 Tablespoon
- $\frac{1}{4}$ teaspoon fine sea salt
- Zest of 1 lemon
- 3 (1" thick slices -- 8 ounces) day old challah or sourdough bread, cut into 1" cubes
- 2 cups (12 ounces) fresh or frozen, thawed and drained blueberries
- 3 tablespoons sugar

Place an oven rack in the middle of the oven. Preheat the oven to 350°. Spray a 9x13" casserole dish and set aside.

In a large bowl, beat the eggs until frothy. Add the milk, maple syrup, cinnamon, salt and lemon zest. Add the bread cubes and mix until coated. Stir in the blueberries. Pour the mixture into the prepared baking dish.

In a small bowl, mix together the remaining cinnamon and sugar. Sprinkle the cinnamon sugar over the egg mixture in an even layer. Bake for 40-45 minutes until the top is golden and the filling is set.

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Spoon onto serving plates and drizzle with maple syrup.

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