

Lighter Overnight French Toast Casserole

Instructions

1. Preheat the oven to 350 degrees. Prepare the bread by cutting it into 1-2 inch cubes, and set aside.
2. Whisk the eggs and milk together in a large bowl. Add the maple syrup and cinnamon, stirring well. Add in the cubes of bread and toss until combined. Let sit for 5 minutes or up to 12 hours overnight.
3. Grease a 9"×13" oven-safe dish and add the bread. Drizzle with melted butter and top with frozen berries. Bake for 30 minutes.
4. To serve, sprinkle with icing sugar, maple syrup, and fresh berries.
5. This recipe can be stored overnight and baked in the morning. Store the leftovers in the fridge for up to five days. Reheat in the oven for 10 minutes at 350 degrees.

Ingredients

- 1 loaf of bread (brioche, challah, or French bread)
- 4 eggs
- 1 1/2 cups of milk
- 1/3 cup of maple syrup
- 1/2 tsp of cinnamon
- 1/3 cup of butter, melted
- 1 cup of frozen mixed berries
- Toppings: icing sugar, maple syrup, and 1 cup of fresh berries

Grocery List

Produce

- Frozen mixed berries
- Fresh berries

Canned Goods/Grocery

- Bread (brioche, challah, or French bread)
- Eggs
- Maple syrup
- Cinnamon
- Icing sugar

Dairy

- Milk
- Butter