



French Toast Casserole

Prep: 10 minutes (plus chilling time)

Cook: 45 minutes

Serves: 8

Ingredients

- 1 loaf of brioche bread, cubed
- 1/2 cup fresh blueberries
- 2/3 cup quartered fresh strawberries
- 6 large eggs
- 1 1/2 cups whole milk
- 2 teaspoons vanilla extract
- 1 teaspoon orange zest
- 1 1/2 teaspoons cinnamon
- 1/4 cup brown sugar
- Powdered sugar, for serving

**Directions**

1. Spray a 9x13-inch baking pan with nonstick cooking spray. Spread half of cubed bread in the pan. Top with half of blueberries and strawberries. Add remaining bread and top with remaining berries.
2. Whisk together eggs, milk, vanilla, orange zest, cinnamon and brown sugar in a medium bowl. Pour custard mixture over bread and berries. Cover and refrigerate for at least 2 hours or overnight.
3. Preheat the oven to 350°F. Bake for 35-45 minutes or until top is lightly golden brown.
4. Allow to cool for 15 minutes. Sprinkle with powdered sugar.