



Berry French Toast Bake

Recipe Yield: 1 pan (9"x13")

Ingredients:

- 12 Eggs
- 6 cups Whole milk
- 1 1/2 cups Maple syrup
- 1 TBSP Cinnamon (ground)
- 1/2 tsp Kosher salt
- 2 Fresh Lemons (zest only)
- 1 lb French bread (cut into 1" cubes)
- 1 cup Blueberries
- 1 cup Raspberries
- 1/3 cup Granulated sugar

Instructions:

1. Preheat oven to 350°F.
2. In a large bowl, beat eggs until frothy.
3. Add syrup, milk, cinnamon, salt, and lemon zest. Mix lightly.
4. Add the bread cubes into the wet mixture and mix until coated.
5. Fold in the blueberries and raspberries. Place all of it into a greased pan.
6. Bake at 350°F for 40-45 minutes or until set.
7. Let stand for 5 minutes and serve.

Note: You can add a sprinkling of cinnamon/sugar over the top before baking, or a simple vanilla drizzle after baking, to add some flare when serving.