

Baked French Toast

Serves/Makes: 6 | **Difficulty Level:** 3 | **Ready In:** > 2 hrs

Ingredients:

- 1 loaf French bread
- 3 eggs
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 2 1/4 cups milk
- 1/2 cup flour
- 6 tablespoons brown sugar
- 1/2 teaspoon cinnamon
- 1/4 cup butter
- 1 cup fresh or frozen blueberries



Directions:

Day 1:

Cut bread diagonally into 1-inch slices and place in a well-greased 9 x 13 inch baking dish. In a med. bowl, lightly beat eggs, sugar and vanilla. Stir in milk until well blended. Pour over bread, turning pieces to coat well. Cover and refrigerate overnight.

In small bowl, combine flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Put in baggie.

Day 2:

Preheat oven to 375°F.

Turn bread over in baking dish. Scatter blueberries over bread. Sprinkle evenly with crumb mixture.

Bake about 40 minutes until golden brown. Cut into squares.