

Baked French Toast with Blueberries

Ingredients

6 Eggs
3 c Milk
3/4 c Maple Syrup
2 t Ground Cinnamon (plus 1
tablespoon)
1/4 t Salt
8 oz Challah Bread (cut into 1-in.
cubes)
1 Lemon (zested)
2 c Blueberries (12 oz. fresh)
3 T Sugar
1/2 t Ground Nutmeg

Instructions

1. Place the oven rack in the middle of the oven. Preheat the oven to 200 degrees F. Spray a 9 by 13-inch baking dish with cooking spray. Set aside.
2. Put bread cubes on a rimmed baking sheet. Bake until bread is golden about 30 minutes. Then increase the oven temperature to 350 degrees.
3. In a large bowl, beat the eggs until frothy. Add the milk, maple syrup, cinnamon, nutmeg, salt, and lemon zest. Add the bread cubes and mix until coated. Stir in the blueberries. Pour the mixture into the prepared baking dish. Let dish sit for 1 hour.
4. 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

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to 45 minutes until the top is golden and the filling is set.

5.Spoon onto serving plates.