

Blueberry Peach Baked French Toast

FROM THE KITCHEN OF
DEBBIE MACOMBER

Upgrade any regular weekday morning with this special Blueberry Peach Baked French Toast. You can assemble this the morning of or the night before, making it a delicious option for anytime!

Serves 6



Ingredients

- 6 large eggs
- 2 cups milk
- ¼ cup sugar, plus 2 tablespoons sugar
- 1 teaspoon vanilla
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- 10 slices 1/2-inch thick brioche bread
- 1 cup fresh blueberries
- 1 ½ cups sliced peaches (fresh or frozen)
- Powdered sugar, for dusting
- Maple syrup, for serving

Directions

In a large bowl, whisk together the eggs, milk, ¼ cup of the sugar, vanilla, cinnamon, and salt. Working with one slice at a time, dip brioche slices into the egg mixture, then place in a 9 x 13-inch baking pan, arranging them so they slightly overlap. Pour the remaining egg mixture over the top; arrange blueberries and peaches over the top. Cover with plastic wrap and let sit for at least 30 minutes, or up to overnight.

Preheat oven to 375°F. Remove plastic from baking dish and sprinkle the remaining 2 tablespoons sugar over the top. Cover with foil, then bake for 25 minutes. Uncover and bake 25 – 30 minutes more, until puffed and golden brown. Let cool for 5 minutes, then dust with powdered sugar and serve with maple syrup.