

Overnight Blueberry French Toast Bake



PREP TIME
10 minutes

COOK TIME
60 minutes

READY IN
overnight



SERVINGS
6-8

FOREST
INGREDIENTS
Blueberries

Ingredients

½ loaf French bread, cubed
½ bottle of blueberry syrup, such as local
Simple Pleasures syrup

6 eggs, lightly beaten
¼ cup vanilla soy milk
1 tsp cinnamon

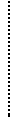
1 cup blueberries, fresh or frozen

*your choice of toppings

Steps

- Place bread cubes in a 13 x 9" baking dish.
- Drizzle with blueberry syrup.
- Whisk together eggs, milk and cinnamon. Pour over bread cubes.
- Add the blueberries, folding everything together gently.
- Cover and place in the refrigerator several hours or overnight.
- In the morning bake at 350 degrees for one hour.
- Serve warm with more syrup and a light dusting of powdered sugar or dollops of whipped cream.

FOREST FRESH ALASKA



Notes

This recipe makes morning a breeze! A few minutes of prep in the evening is all it takes. Since it soaks overnight it is fine to use day old bread or bread that is beginning to dry out. The result is moist and flavorful. Keep it simple and cozy or dress it up by topping with luxurious whipped cream and fresh lemon zest!