



Blueberry French Toast Casserole

Servings	Prep time	Cooking time	Calories
10 servings	15 minutes	1 hour 15 minutes	485 kcal

Ingredients

12 slices day-old bread, cut into 1-inch cubes

2 (8 ounce) packages cream cheese, cut into 1 inch cubes

1 cup fresh blueberries (for casserole)

18 eggs, beaten

3 cups milk

1.5 teaspoon vanilla extract

1/2 cup maple syrup

1 cup white sugar

2 tablespoons cornstarch

1 cup water

1.5 cup fresh blueberries (for topping)

1 tablespoon butter

Directions

- 1 Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.
- 2 In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.
- 3 Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F (175 degrees C).

- 4 Cover, and bake ⁴⁵ minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.
- 5 In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast.

Breakfast Casserole

This easy Breakfast Casserole recipe is made with eggs, sausage, and cheese and only takes a few minutes to throw together. You can make ahead of time, so it's the perfect breakfast casserole for Christmas morning or any day!



5 from 2784 votes

Prep Time	Cook Time	Total Time
10 mins	55 mins	1 hr 5 mins

Course: Breakfast Cuisine: American Servings: 12
 Calories: 385kcal Author: Lauren Allen

Equipment

- 9x13 glass baking dish
- Meat Chopper

Ingredients

- 2 pounds pork sausage *(maybe make w/ Turkey sausage) or chicken sausage*
- 12 eggs
- 1 cup sour cream (light or regular)
- 1/4 cup milk
- salt and pepper
- 4 green onions
- 1/2 green bell pepper , diced
- 1/2 red bell pepper , diced
- 2 cups shredded cheddar cheese

Instructions

1. Preheat oven to 350 degrees. Spray a 9x13" pan with cooking spray.
2. Combine the eggs, sour cream, milk, cheese and salt and pepper in a large bowl. Mix on low speed with electric mixers, just until combined.
3. Heat a large skillet over medium heat. Add sausage and cook until browned, breaking it into small pieces with a wooden spoon as it cooks. Drain most of the grease and add the sausage to the bowl with the egg mixture.
4. Add the bell peppers and onion to the same skillet the sausage was cooked in and sauté for 2- 3 minutes. Add to the bowl with the eggs and stir everything to combine.
5. Pour mixture into greased 9x13" pan and bake for 35-50 minutes or until the edges are set and the center is just barely jiggle.
6. Leftover egg casserole can be stored in the fridge and enjoyed within 3-4 days. Leftovers are delicious reheated in the microwave.

Notes

Crockpot Southwest Breakfast Casserole

Yield: 10 to 12 servings

Ingredients

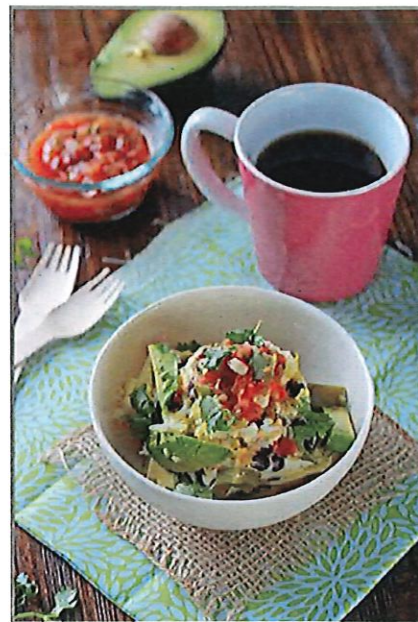
For the casserole:

- 30 to 32 ounces frozen shredded hash browns
- 2 cans black beans, drained and rinsed
- 2 cups freshly shredded cheddar cheese
- 2 cups freshly shredded pepper jack cheese
- 1 green pepper, chopped
- 6 green onions, sliced
- 12 large eggs
- ½ cup milk
- 1 teaspoon salt
- ½ teaspoon pepper

For serving:

- chopped cilantro
- salsa
- sliced avocado
- hot sauce

- Sour Cream
- Green Chiles



Instructions

1. Generously spray a large crockpot with nonstick cooking spray.
2. Place half of the hash browns in the bottom. Top with half of the black beans, half of the cheddar cheese, half of the pepper jack cheese, half of the pepper and half of the green onions. Repeat this process.
3. In a large bowl, whisk together the eggs, milk, salt and pepper. Pour the mixture evenly over the top.
4. Cover and cook on high for about 4 hours or on low for about 8 hours, until the eggs are set.
5. Serve with a sprinkle of cilantro, some salsa, sliced avocado and hot sauce.

Recipe by Cookie Monster Cooking at <http://cookiemonstercooking.com/2013/10/14/crockpot-southwest-breakfast-casserole/>

Coconut Chocolate Chip Banana Bread

Prep Time

15 mins

Cook Time

1 hrs 5 mins

Total Time

1 hrs 20 mins

This fun twist on banana bread adds two classic flavors - chocolate and coconut! It's an incredibly easy recipe and makes enough to enjoy now AND later!

Course: Breakfast, Dessert

Servings: 2 8.5-inch loaves

Author: CaliGirl Cooking



Ingredients

- 3 cups flour
- 2 teaspoons baking powder (could use a bit more)
- 1 teaspoon salt
- 1 cup sugar
- 1/2 cup brown sugar
- 1 1/2 sticks (3/4 cup) unsalted butter, softened to room temperature
- 3 cups mashed bananas (about 8 bananas)
- 4 eggs, beaten
- 2 teaspoons vanilla bean extract or vanilla bean paste
- 3/4 cup flaked, unsweetened coconut
- 3/4 cup semisweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees Fahrenheit. Spray two 8.5-inch loaf pans with cooking spray and line the bottoms with parchment paper to prevent sticking. Set aside.
2. In a small bowl, whisk together the flour, baking powder and salt.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and both types of sugar until light and fluffy. Add the bananas and beaten eggs and mix until well incorporated. Add the vanilla.
4. Add the flour mixture to the wet ingredients and mix to combine. Remove the bowl from the stand mixer and, using a spatula, fold in the coconut and chocolate chips.
5. Pour the batter evenly into your two prepared loaf pans, then place in the preheated oven for 65-70 minutes, or until a cake tester or toothpick inserted into the center comes out clean (a little bit of melted chocolate is okay.)
6. Let loaves cool, in pans, on a wire rack for 15 minutes, then turn out of pans to cool completely.