

# French Toast Casserole with Hazelnut, Caramel, and Maple Creme Oolong Teas

**PREP TIME:** 20 minutes

**COOK TIME:** 45-50 minutes

1 loaf of French bread, cut into 1-inch cubes  
8 lg eggs  
2 C milk  
1 C heavy cream  
1 1/2 C [French Toast Casserole tea](#), brewed and cooled

1/2 C sugar  
1 T Vanilla Extract  
1 † ground cinnamon  
1/2 † ground nutmeg  
1/2 C chopped hazelnuts  
1/4 C butter, melted

## TOPPING:

1/2 C Brown Sugar  
1/4 C chopped hazelnuts

1/4 C butter, cold and cut into small pieces

**PREPARE THE BREAD:** Grease a 9x13-inch baking dish. Place the bread cubes in the dish.

**MAKE THE CUSTARD:** In a large bowl, whisk together the eggs, milk, heavy cream, brewed tea, sugar, vanilla extract, cinnamon, and nutmeg until well combined.

**COMBINE:** Pour the custard mixture over the bread cubes, ensuring all pieces are soaked. Sprinkle the chopped hazelnuts over the top.

**CHILL:** Cover the dish with plastic wrap and refrigerate for at least 2 hours, or overnight for best results.

**PREHEAT OVEN:** When ready to bake, preheat the oven to 350°F (175°C).

**PREPARE THE TOPPING:** In a small bowl, combine the brown sugar, chopped hazelnuts, and cold butter pieces until crumbly. Sprinkle this mixture evenly over the casserole.

**BAKE:** Bake in the preheated oven for 45-50 minutes, or until the top is golden brown and the custard is set.

**SERVE:** Let the casserole cool for a few minutes before serving. Enjoy with a drizzle of maple syrup or a dusting of confectioners' sugar if desired.