

Berry Almond French Toast Casserole

A delightful French toast casserole with the flavors of fresh berries and almonds, enhanced with the subtle taste of Almond Oolong tea.

PREP TIME: 20 minutes

COOK TIME: 45 minutes

1 loaf French bread, cubed
1 C fresh mixed berries (strawberries, blueberries, raspberries)
1/2 C sliced almonds
1/2 C brewed Almond Oolong tea, cooled
6 lg eggs

1 1/2 C milk
1/2 C heavy cream
1/2 C sugar
1 † vanilla extract
1/2 † almond extract
1/4 † salt

PREHEAT THE OVEN to 350°F.

GREASE A 9X13-INCH baking dish.

LAYER THE BREAD cubes, berries, and sliced almonds in the dish.

WHISK THE EGGS, Almond Oolong tea, milk, cream, sugar, vanilla extract, almond extract, and salt together.

POUR THE EGG mixture over the bread and berries.

PRESS THE BREAD down to ensure it absorbs the liquid.

COVER AND REFRIGERATE for at least 2 hours or overnight.

BAKE UNCOVERED for 45 minutes, or until golden brown and set.

COOL SLIGHTLY before serving.