

# 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.