

Chai French Toast Casserole

A warm and spiced French toast casserole infused with Masala Chai tea, perfect for a cozy breakfast.

PREP TIME: 15 minutes

1 Loaf of Bread (cubed)
4 lg Eggs
1 C Brewed and Chilled Masala Chai tea
1 C Milk
1/2 C Heavy Cream
1/4 C Sugar

COOK TIME: 45 minutes

1 † Vanilla Extract
1/2 † Ground Cinnamon
1/4 † Ground Nutmeg
1/4 † Ground Ginger
1/4 † Ground Cloves
1/4 C Chopped Nuts (optional)

PREHEAT OVEN to 350°F.

GREASE a 9x13 inch baking dish.

ARRANGE cubed bread in the baking dish.

SPRINKLE with nuts if using.

WHISK together eggs, Masala Chai tea, milk, heavy cream, sugar, vanilla extract, cinnamon, nutmeg, ginger, and cloves in a bowl.

POUR over the bread, pressing down to ensure all pieces are soaked.

BAKE for 45 minutes or until the top is golden brown and the center is set.

COOL slightly before serving.