

Campfire French Toast Casserole

Prep time: 10 minutes (plus chilling time)

Cook time: 55 minutes

Total time: 65 minutes

Serves: 10

Ingredients:

- 12 slices Food Club Cottage White Bread, cubed
- 8 large eggs
- 1 cup half-and-half
- 1 cup whole milk
- 2 teaspoons Food Club Pure Vanilla Extract
- 1 teaspoon Food Club Ground Cinnamon
- 2/3 cup Food Club Brown Sugar
- 1 cup strawberries sliced
- 1/2 cup blueberries
- 2 tablespoons unsalted butter, cut into small pieces
- Powdered sugar, for serving
- Food Club Maple Syrup, for serving

Method:

1. Preheat oven to 300°F. Spread bread cubes onto a rimmed baking sheet and toast for 20 minutes, or until dry to the touch. Transfer bread to a lightly greased 9x13" foil pan and set aside.
2. In a large bowl, combine eggs, milk, vanilla extract, cinnamon and brown sugar. Whisk until combined. Pour mixture evenly over bread.
3. Add strawberries and blueberries. Cover tightly with foil and refrigerate overnight.
4. In the morning, preheat oven to 350°F (or heat your grill over medium heat) and bake casserole, covered, for 20 minutes. Remove foil and continue baking for 15 minutes, or until the top is golden-brown and the center is set.
5. Dust with powdered sugar and serve with maple syrup.