



♥ RECIPE

Berry French Toast Casserole

Author: Lindsay *Prep Time:* 20 minutes *Cook Time:* 35 minutes

Total Time: 55 minutes *Yield:* 10-12 Servings *Category:* Breakfast

Method: Oven *Cuisine:* American

Description

This **Berry French Toast Casserole** is absolutely delicious and so easy to make. With flavorful pops of fresh fruit, it's the perfect family breakfast or brunch!

Ingredients

- 1 package Kings Hawaiian Sweet Round Bread
- 1/2 cup blueberries
- 1/2 cup chopped strawberries
- 4 eggs
- 1 3/4 cups milk
- 1/2 cup sugar
- 2 tsp vanilla extract
- 1 1/2 tsp cinnamon

CRUMBLE TOPPING

- 1/4 cup flour
- 1/4 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/4 stick butter, cut into pieces

Instructions

- 1 Grease a 9 x 13 casserole pan.
- 2 Tear bread into chunks. You'll need about 8 cups total.
- 3 Spread half of the bread evenly in the bottom of the pan.

- 4 Add about half of the blueberries and strawberries.
- 5 Add remaining bread and top with remaining berries.
- 6 Whisk together eggs, milk, sugar, vanilla and cinnamon. Pour evenly over bread, making sure to wet all bread pieces.
- 7 At this point, you can cover and refrigerate the casserole for at least two hours, or overnight.
- 8 When ready to bake the casserole, preheat the oven to 350 degrees.
- 9 Mix together flour, brown sugar and cinnamon for crumb topping. Add butter and cut into the dry mixture until it all comes together and is crumbly.
- 10 Remove casserole from fridge and sprinkle crumble topping evenly over casserole.
- 11 Bake for 30-40 minutes. For a softer, more moist texture bake closer to 30 minutes. Bake closer to 40 minutes for a firmer texture.
- 12 Sprinkle a little powdered sugar on top and serve with syrup.

Nutrition

Serving Size: 1 **Calories:** 242 **Sugar:** 21.8 g **Sodium:** 153.8 mg **Fat:** 6.6 g

Carbohydrates: 38.4 g **Protein:** 7.1 g **Cholesterol:** 88.8 mg

Find it online: <https://www.lifeloveandsugar.com/berry-french-toast-casserole/>