

Blueberry French Toast Bake - Recipe

Blueberry French Toast Bake is French toast baked with blueberries and creamy cinnamon vanilla custard mixture. Great with or without cream cheese!

Prep Time: 15 minutes

Cook Time: 1 hour

Total Time: 1 hour 15 minutes

Servings: 9 servings

Ingredients for Blueberry French Toast Casserole:

- 1 large loaf brioche, French loaf, etc. Cubed, about 10 cups
- 2 ½ cups blueberries fresh or frozen
- 5 large eggs lightly beaten
- 2 cups whole milk
- 1/2 granulated sugar
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- ¼ cup unsalted butter melted
- pinch salt

Optional Toppings for Serving:

- powdered sugar
- vanilla ice cream
- maple syrup or caramel sauce



Instructions:

1. Preheat oven to 350°F (175°C). Grease a 13X9 inch baking dish and set aside.
2. On a cutting board, cut bread into 1-inch cubes.
3. Add bread cubes into prepared baking dish and sprinkle blueberries evenly across the top.
4. In a medium bowl whisk together eggs, milk, melted butter, cinnamon, vanilla, sugar and salt.
5. Pour the mixture evenly over the cubed bread and blueberries.
6. (If bake immediately) Bake for 35-40 minutes or until a knife inserted in the center comes out clean.
7. (If make ahead the night before) Bake for 40-50 minutes.
8. Remove from the oven set aside to cool for 5 minutes.
9. Dust with powdered sugar. Optional: Drizzle with warm Maple Syrup, or Serve with ice cream and drizzle with caramel sauce