

RECIPE

Nutella[®] French Toast Casserole

Medium

1 h 0 min



INGREDIENTS

for 6 portions

- 12 slices whole grain bread
- 2 ripe pears, peeled and thinly sliced
- 1 cup (250 mL) fresh blueberries
- 4 eggs
- 1-½ cups (375 mL) milk
- ¼ cup (60 mL) pure maple syrup
- 1 tsp (5 mL) vanilla
- 1 tsp (5 mL) vanilla
- 1 tsp (5 mL) ground cinnamon
- 6 tbsp (90 mL) Nutella[®]



To prepare this delicious recipe, 1 tsp of Nutella[®] per person is enough to enjoy!

STEPS

- 1** | Preheat oven to 350°F (180°C).
- 2** | Spray a 13 x 9-inch (3 L) baking dish lightly with vegetable cooking spray.
- 3** | In prepared baking dish, layer 6 slices of bread. Top with half of the pear slices and blueberries. Layer remaining bread and top with remaining fruit.
- 4** | In a large bowl, whisk eggs, milk, maple syrup, vanilla and cinnamon and pour over bread and fruit. Let stand for 10 minutes or more.
- 5** | Bake for 35 to 40 minutes or until golden and firm.
- 6** | Serve warm with a dollop of Nutella®.
Serve with extra fruit or glass of 100% fruit juice and a glass of milk for a complete breakfast. Casserole can be prepared the night before and baked the next morning, just refrigerate covered until morning!