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# Sweet Bread French Toast Casserole

## Description

When the weather starts to get cooler, a warm, filling breakfast just makes more sense. You'll have to start this one day ahead of time, but it's well worth the wait.

Total time: 1 hr Yield: 6 Servings

## Ingredients

1 loaf of Portuguese sweet bread  
8 large eggs  
2 cup half-and-half  
1 cup milk  
2 Tbsp granulated sugar  
1 tsp vanilla extract  
1/2 tsp ground cinnamon  
1/2 tsp ground nutmeg  
pinch salt  
cooking spray  
1 butter (melted)  
1 cup packed light brown sugar  
1 cup candied macadamia nuts (chopped)  
1/4 cup coconut pancake syrup  
coconut syrup (for serving)

Prep Time: 1 hr Total Time: 1 hr

## Instructions

Slice sweet bread into about 20 slices, 1" thick. Liberally spray a 9" x 13" baking dish with cooking spray and arrange bread slices in 2 rows overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg, and salt, and beat with a rotary beater or whisk until blended (but not too bubbly). Pour mixture over the bread slices, making sure they're evenly covered (get the mixture in between the slices with a spoon). Cover and refrigerate overnight.

The next morning, preheat oven to 350° F. Combine all the ingredients for the topping (melted butter, light brown sugar, macadamia nuts, coconut pancake syrup, ½ teaspoon ground cinnamon, and ½ teaspoon ground nutmeg) and spread evenly over the top of the bread. Bake for 40 minutes, until puffed and lightly golden. Serve with coconut pancake syrup.

**Recipe brought to you by:**

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Chef Michi Holland

**Source:**

Chef Michi Watarai