
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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Source:

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