



Blueberry Peach Baked French Toast

Makes 6 servings

This versatile recipe can use fresh peaches and blueberries or canned peaches and frozen blueberries.

Ingredients

For French Toast

12	slices of white bread—about ½ inch thick
2 cups	peeled peaches chopped into ½ inch pieces
1 cup	blueberries, fresh or frozen
6	eggs
2 cups	whole milk
6 TBLSP	sugar
1 TBSP	ground cinnamon
½ tsp	ground nutmeg
¼ cup	maple syrup

For Struessel

½ cup	flour
½ cup	rolled outs
½ cup	brown sugar
½ cup	cold butter diced in ½ inch cubes
2 TBLSP	maple syrup
½ cup	chopped pecans (optional)

Directions

- Arrange 6 slices of bread in the bottom of a 13 by 9-inch baking dish
- Top with half of the peaches and half of the blueberries
- Sprinkle 2 TBLSP of the sugar and 1 tsp of cinnamon on top of peaches
- Cover with the remaining 6 slices of bread
- Mix milk, eggs, maple syrup, remaining sugar, remaining cinnamon, nutmeg, and maple syrup until well blended.
- Pour the liquid mixture over the bread
- Top with remaining peaches and blueberries
- Cover and refrigerate for 4 hours or overnight



- Make the Streusel—mix flour, oats, and brown sugar and cut in the butter until it resembles a coarse meal. Mix in maple syrup until thick clumps form. Add pecans if using.
- Top the French Toast with streusel.
- Cover with foil and Bake in a 350-degree oven for about 30 minutes. Remove foil and bake for about 10 more minutes until puffed and golden brown and fully set.
- Let rest for 5-10 minutes before slicing and serving.

We top it with a drizzle of maple syrup and cinnamon whipped cream.

Note: if using canned peaches, choose those that have no sugar added. Reserve ½ cup of the juice and decrease the milk by ½ cup.

Note: The streusel can be made ahead and kept refrigerated