

Blueberry French Toast Casserole

- 1 12-14-ounce loaf challah bread (French or sourdough are fine, too)
- 1 cup fresh or frozen blueberries (I use more)
- 8 large eggs
- 2 1/4 cups whole milk
- 1/2 teaspoon cinnamon
- 3/4 cup packed light brown sugar (I use 1/2 cup)
- 1 tablespoon vanilla



Streusel Topping

- 1/3 cup packed light brown sugar
- 1/3 cup flour
- 1/2 teaspoon cinnamon
- 6 tablespoons unsalted butter, cold and cut in cubes

Grease a 9 x 13 pan with butter or non-stick spray. Slice and cut the bread into one-inch cubes. Note: you can cut the bread ahead of time and let the cubes dry out to be slightly stale. Spread cubes in pan and top evenly with blueberries.

Whisk eggs, milk, cinnamon, vanilla and brown sugar together until well combined. Pour over bread. Cover tightly and place in refrigerator for at least three hours or overnight. Overnight is best.

When ready to bake, preheat oven to 350. Make topping by whisking brown sugar, flour and cinnamon in a bowl. Add cubed butter and cut together until crumbly. Sprinkle evenly over soaked bread.

Bake uncovered 45-55 minutes or until golden brown on top. Store any leftovers in the refrigerator.