

New York Times **Bestselling Author**

SUSAN MALLERY

## Make-Ahead Berry French Toast Casserole

Ingredients:

- ♥ 1 loaf of French bread
- ♥ 8 eggs
- ♥ 1 C buttermilk
- ♥ ½ t cinnamon
- ♥ 1 T sugar
- ♥ ¼ t salt
- ♥ 1 3-oz package of cream cheese
- ♥ 1 16-oz bag of mixed berries, divided
- ♥ ½ C corn syrup



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Instructions:

Cut the French bread into 1-inch chunks and place in a large bowl. In a separate bowl, mix together the eggs through salt. Pour over the French bread and toss to coat thoroughly. Spray a 13x9-inch pan with cooking spray. Add half of the bread. Dot with half of the cream cheese and a quarter-cup of berries. Add the remaining bread and dot with the remaining cream cheese and a quarter-cup of berries. Refrigerate overnight.

Put the remaining berries and juices in a heavy-bottomed sauce pan with the corn syrup. Heat to a simmer, stirring constantly. Continue to simmer until the mixture is thickened. I did this the night before as well, so it only had to be warmed up in the morning.

Preheat the oven to 350 degrees. Bake the casserole for about 30 minutes, until browned on the top and firm in the center. Serve with syrup.

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