



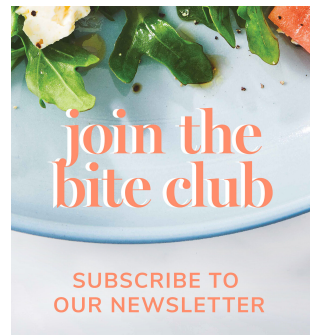
overnight strawberry french toast

Strawberry Fields are Forever so why not whip up a brunch recipe that'll have everyone raving...forever? This easy and foolproof streusel-topped French Toast Souffle, finished with a homemade strawberry sauce is a guaranteed success, not a one-hit-wonder.

SERVES: 6



julie albert & lisa gnat



ingredients

French Toast

- 6 eggs
- 2 cups whole milk
- ½ cup heavy cream
- ½ cup sugar
- 2 tsp vanilla extract
- ½ tsp ground cinnamon
- Pinch kosher salt
- 12 cups French bread, cut into 1-inch cubes

Streusel Topping

- ½ cup cold butter, cut into 8 pieces
- ½ cup flour
- ¾ cup brown sugar
- ¾ cup large flake oats
- ½ tsp ground cinnamon
- ¼ tsp kosher salt

Strawberry Sauce

- 4 cups fresh strawberries, hulled
- ½ cup water
- ¼ cup sugar
- ¼ tsp vanilla extract

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directions

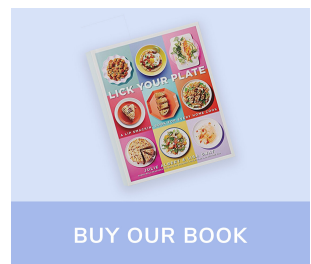
1. For the French toast, coat 6 mini casserole dishes (about 1½ cup capacity) with non-stick cooking spray. In a large bowl, whisk together eggs, milk, cream, sugar, vanilla extract, cinnamon and salt. Toss bread cubes in milk mixture until well coated and divide evenly among casserole dishes. Cover dishes and refrigerate overnight.
2. Once ready to bake, preheat oven to 350°F. To prepare the streusel, using a food processor, combine butter, flour, brown sugar, oatmeal, cinnamon and salt. Pulse on and off until combined and mixture still has a few pea-sized chunks. Place mini casserole dishes on a baking sheet. Sprinkle crumb mixture evenly over top. Bake for 30 minutes, until topping is golden brown.
3. While the French toast bakes, prepare the strawberry sauce by combining strawberries, water and sugar in a medium saucepan over medium-low heat. Stir occasionally, until berries get soft, about 10-15 minutes. Remove from heat, cool slightly and stir in vanilla extract. Serve sauce over top each French toast soufflé.

“Dear God, how can I live a vanilla life when I’m a strawberry girl?”

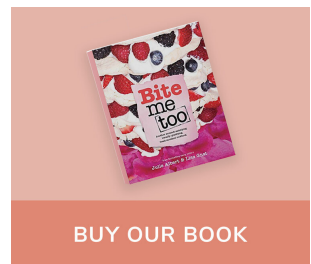
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