

## Almond Cranberry French Toast Casserole

Serves: 6 to 8

### Ingredients

Olive-oil cooking spray  
1/2 loaf day-old French bread cubed (1/2-inch)  
1/2 cup fresh or frozen uncooked wild cranberries  
1/2 cup slivered almonds  
1/4 cup brown sugar  
4 eggs  
1 cup half and half  
4 ounces cream cheese  
1/4 cup sugar  
1 teaspoon vanilla  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/4 cup half and half  
1/2 cup sugar  
1/2 cup water  
1 Tablespoon cornstarch  
1/2 cup fresh or frozen uncooked wild cranberries  
1/2 Tablespoon butter

### Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Place the bread in the bottom of the pan.
3. Sprinkle cranberries, almonds, and brown sugar and over the bread.
4. Whisk together the eggs and 1 cup half and half until blended and pour evenly over bread.
5. Microwave the cream cheese in a bowl for 30 seconds. Whisk in sugar, vanilla, and cinnamon until well blended. Whisk in 1/4 cup half and half and pour evenly over the bread mixture.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)
11. While baking the casserole, prepare syrup: mix together 1/2 cup sugar, water, cornstarch and 1/2 cup cranberries in a small saucepan. Cook over medium heat until mixture has thickened and cranberries are softened, about 10 minutes. Add butter and stir until butter is melted.
12. Drizzle syrup over casserole before serving.

Recipe was modified from original source: Kristen Duke

<http://www.kristendukephotography.com/almond-cranberry-french-toast-casserole/>



## Almond Cranberry French Toast Casserole

Serves: 3 to 5

### Ingredients

Olive-oil cooking spray  
1/4 loaf day-old French bread cubed (1/2-inch)  
1/4 cup fresh or frozen uncooked wild cranberries  
1/4 cup slivered almonds  
2 Tablespoons brown sugar  
2 eggs  
1/2 cup half and half  
2 ounces cream cheese  
2 Tablespoons sugar  
1/2 teaspoon vanilla  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
2 tablespoons half and half  
1/4 cup sugar  
1/4 cup water  
1/2 Tablespoon cornstarch  
1/4 cup fresh or frozen uncooked wild cranberries  
1/4 Tablespoon butter



### Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Place the bread in the bottom of the pan.
3. Sprinkle cranberries, almonds, and brown sugar and over the bread.
4. Whisk together the eggs and half and half and pour evenly over bread.
5. Microwave the cream cheese in a bowl for 15 seconds. Whisk in sugar, vanilla, and cinnamon until well blended. Whisk in 2 Tablespoons half and half, and pour evenly over the bread mixture.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)
11. While baking the casserole, prepare syrup: mix together 1/4 cup sugar, water, cornstarch and 1/4 cup cranberries in a small saucepan. Cook over medium heat until mixture has thickened and cranberries are softened, about 10 minutes. Add butter and stir until butter is melted.
12. Drizzle syrup over casserole before serving.

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