

## Almond French Toast Casserole

Serves 6 to 8

### Ingredients:

Olive-oil cooking spray  
1 tablespoon unsalted butter, melted  
1/2 cup sliced almonds  
1 Tablespoon sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ginger  
Dash ground cloves  
1/2 loaf French bread sliced 1 1/4-inch-thick and toasted  
1 cup half and half  
4 large eggs  
1 teaspoon pure vanilla extract  
1 teaspoon almond extract  
1 Tablespoon pure maple syrup  
Pinch of coarse salt  
Pure maple syrup or powdered sugar, for serving



### Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a small bowl, mix together butter, almonds, sugar, cinnamon, nutmeg, ginger, and cloves.
3. Arrange bread slices in an even layer in prepared baking dish.
4. In a medium bowl, whisk together half and half, eggs, vanilla, almond extract, maple syrup, and salt. Pour over bread.
5. Sprinkle evenly with almond 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 for about 30 minutes, until slightly puffed and golden brown.
11. Drizzle with maple syrup or dust with powdered sugar and serve immediately.

Recipe was modified from original source: The Martha Stewart Show, February 2012

<http://www.marthastewart.com/892627/baked-almond-french-toast>

## Almond French Toast Casserole

Serves 3 to 5

### Ingredients:

Olive-oil cooking spray  
1 tablespoon unsalted butter, melted  
1/4 cup sliced almonds  
1/2 Tablespoon sugar  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon ginger  
Dash ground cloves  
1/4 loaf French bread sliced 1 1/4-inch-thick and toasted  
1/2 cup half and half  
2 large eggs  
1/2 teaspoon pure vanilla extract  
1/2 teaspoon almond extract  
1/2 Tablespoon pure maple syrup  
Pinch of coarse salt  
Pure maple syrup or powdered sugar, for serving



### Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. In a small bowl, mix together butter, almonds, sugar, cinnamon, nutmeg, ginger, and cloves.
3. Arrange bread slices in an even layer in prepared baking dish.
4. In a medium bowl, whisk together half and half, eggs, vanilla, almond extract, maple syrup, and salt. Pour over bread.
5. Sprinkle evenly with almond 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 for about 30 minutes, until slightly puffed and golden brown.
11. Drizzle with maple syrup or dust with powdered sugar and serve immediately.

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