



Blueberry & Peach Brioche French Toast

Prep Time: 20 min Cook Time: 25 min Yield: 6 servings

Ingredients

1 loaf brioche, sliced thick	1/2 tsp nutmeg
6 eggs	1/4 tsp salt
1/2 cup milk	1 large peach, sliced
1 tsp vanilla extract	1 cup blueberries
1 tsp ground cinnamon	powdered sugar & maple syrup

Instructions

- Preheat oven to 375 degrees. Arrange bread slices in a casserole dish so they are slightly tipped over and overlapping. Add peach and blueberries in and around bread
- In a large bowl whisk together eggs, milk, vanilla, cinnamon, nutmeg, and salt. Pour evenly over bread and fruit.
 - Allow to sit 10-15 minutes, then bake 20-25 minutes until bread is golden. Serve with powdered sugar and maple syrup.
 - To prep ahead, cover tightly with plastic wrap and refrigerate until ready to bake.