



Ashley's Meal Prep Monday!



French Toast Bake (GF/DF)

INGREDIENTS

1 loaf GF brioche bread cut into 1-inch cubes
1 2/3 cup oat milk
6 eggs
1/4 cup maple syrup
1 TBSP vanilla
1 TSP cinnamon

Streusel topping:

1/3 cup GF all-purpose flour
1/3 cup coconut sugar
1/2 TSP cinnamon
4 TBSP vegan butter

Optional: fresh berries, syrup, or powdered sugar for topping



Prepare the casserole the night before - trust me, this makes a huge difference! Lightly grease a 9x13' baking pan. Add cubed bread to the baking dish. In a medium bowl, whisk milk, eggs, syrup, vanilla and cinnamon. Pour mixture over the bread and use your hands to make sure each piece is saturated. Wrap the dish with foil and place in fridge overnight.

Once ready, preheat oven to 350. Make the topping by adding all ingredients to a small bowl. Cut butter into the flour - it should be crumbly. Evenly sprinkle streusel on top of the casserole and bake for 45 minutes. If browning too quick, add foil for the last 10-15 minutes. Serve with favorite toppings and enjoy!

Recipe: healthfulblondie.com

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