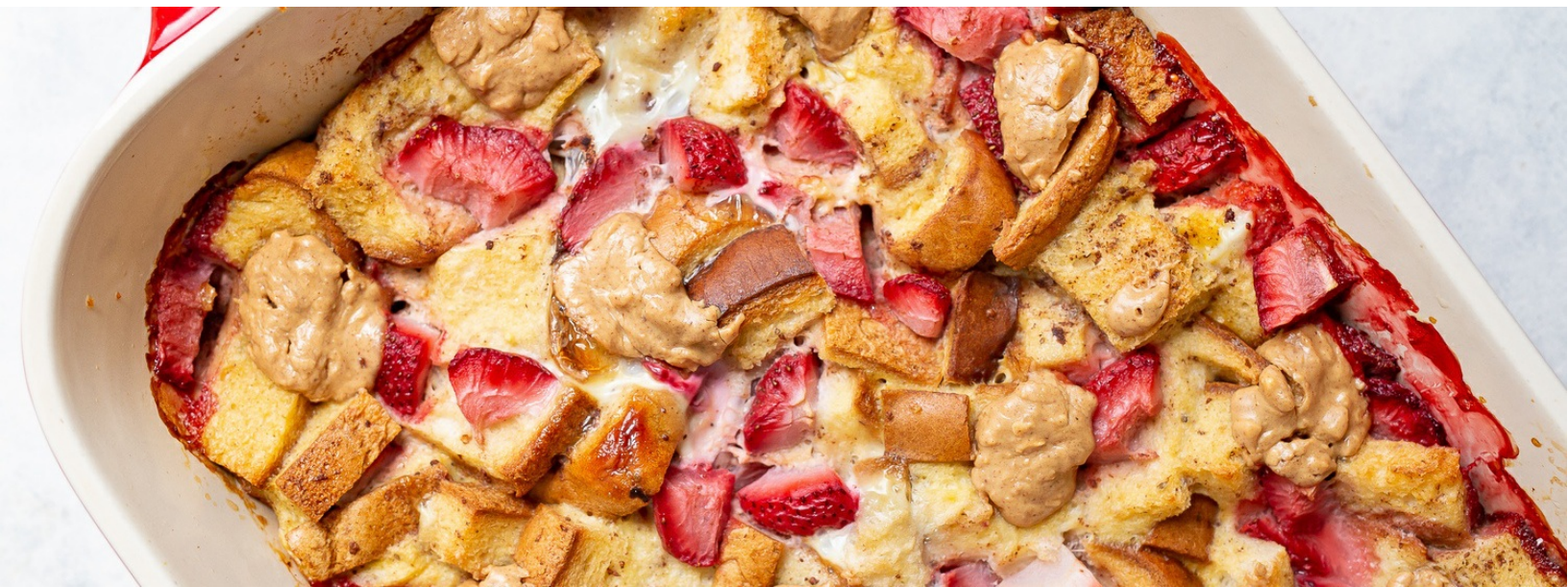


PB & Berry Baked French Toast

9 ingredients · 50 minutes · 6 servings



Directions

1. Preheat the oven to 350°F (175°C) and grease a baking dish with oil or butter.
2. Arrange the bread and strawberries in an even layer in the baking dish.
3. In a mixing bowl, whisk together the almond milk, eggs, maple syrup, vanilla, ginger, and cinnamon. Pour the mixture over the bread and strawberries. Gently press down the bread to ensure all pieces are drenched.
4. Add dollops of peanut butter. Bake for 45 minutes, or until browned and cooked through. If the top is browned before the cooking time is reached, place a sheet of foil or lid on top to prevent burning. Let cool a bit before serving. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

A 9- by 13-inch baking dish was used to make six servings.

Nut-Free

Use oat milk instead of almond milk. Use pumpkin seed butter, tahini, or cream cheese instead of peanut butter. You can also omit the peanut butter completely.

More Flavor

Add nutmeg or your choice of additional spices. Top with flaky sea salt.

Additional Toppings

Serve with maple syrup, nuts, fruits or coconut whipped cream.

Ingredients

- 12 slices Gluten-Free Bread (chopped)
- 2 cups Strawberries (stems removed, chopped)
- 2 cups Unsweetened Almond Milk
- 8 Egg
- 2 tbsps Maple Syrup
- 1 tsp Vanilla Extract
- 1 tsp Ground Ginger
- 1 tsp Cinnamon
- 1/4 cup All Natural Peanut Butter