

MAKE THIS WEEKEND

Almond French Toast Bake

Ingredients

Croissants	8 (preferably stale)	Vanilla Extract	1 teaspoon
Granulated Sugar	1/2 cup	Salt	1/2 teaspoon
Milk	2 1/2 cups	Sliced Almonds	1/2 cup
Eggs	5 at room temp	<i>Confectioner's Sugar</i>	<i>optional topping</i>
Almond Extract	1 teaspoon		

Instructions

1. Cut your croissants into pieces and arrange them around each other, tucking them under one another to pack them into your baking dish.
2. In a large mixing bowl, combine the sugar and eggs. Then, pour in the milk, whisking until completely combined. Add the almond and vanilla extract and salt and stir until combined.
3. Pour the mixture evenly over the croissants to equally coat them all. Sprinkle the sliced almonds over the croissants. Cover with tinfoil or plastic wrap and place in the fridge for at least 4 hours, but ideally overnight to allow the mixture to soak in fully.
4. Preheat the oven to 350°F. Spray or butter a baking dish (we used an 9x13 inch dish).
5. Bake for 40 minutes or until the french toast has puffed up and is golden brown along the edges.
6. Allow the french toast bake to cool slightly before serving. Dust powdered sugar on top and serve.