

Directions continued:

4. For the coconut-almond crust:
Put 1/2 cup of the coconut, 1/3 cup of the almonds, granulated sugar, flour and salt in a food processor and process until very fine. Add the butter, egg and egg yolk and process well to form a smooth paste.
5. To assemble the casserole:
Preheat the oven to 350 degrees F. Spread the coconut-almond mixture evenly over the soaked bread slices. Top with the remaining 1/4 cup sliced almonds and 3 tablespoons coconut and bake until puffed and lightly golden and the custard is set (the centre of the casserole will no longer jiggle when shaken), 45 to 50 minutes. Allow to cool for 1 hour before serving, or serve at room temperature.
6. Serve with a sprinkling of powdered sugar and berries or slices of apple or bananas or any mixture of fruits if desired



Photo:- Valeria_aksakova, Freepik

Nutritional analysis per serving:

Calories 571 calories
Total Fat 37g
Saturated Fat 21g
Carbohydrates 46g
Dietary Fibre 4g
Sugar 20g
Protein 15g
Cholesterol 255mg
Sodium 314mg

Coconut-Almond French Toast Casserole

Source: Food Network Kitchen