

Coconut-Almond French Toast Casserole

Yield: 8 servings

Ingredients:

Unsalted butter, for greasing dish
9 slices thick-sliced bread
6 large eggs
3 1/2 cups half-and-half
5 tablespoons granulated sugar
1 teaspoon pure vanilla extract
1/2 teaspoon ground cinnamon
Pinch of salt

Coconut-Almond Crust

Ingredients::

1/2 cup plus 3 tablespoons sweetened coconut flakes
1/3 cup plus 1/4 cup sliced almonds
5 tablespoons granulated sugar
5 tablespoons all-purpose flour
Pinch salt
6 tablespoons unsalted butter, softened
1 large egg plus 1 large egg yolk
Confectioners' sugar and berries or bananas, for garnish, optional

Directions:

1. Preheat the oven to 300 degrees F. Lightly butter a 9-by-13-inch casserole dish.
2. For the French toast: Lay the bread slices in one layer (it's OK if they overlap a little) on a baking sheet. Bake the slices (to dry them out a little) for 6 minutes, then flip and bake for 6 minutes more. Set aside to cool.
3. Whisk together the eggs, half-and-half, granulated sugar, vanilla, cinnamon and salt in a large bowl. Dunk each bread slice in the egg mixture to coat thoroughly and shingle the slices in the buttered casserole dish. Pour any remaining egg mixture over the bread. Cover the dish with plastic wrap and refrigerate for at least 6 hours or overnight.

Source: Food Network Kitchen