



V's Mouth Watering Baked Blackberry French Toast

Ingredients

- 8 large eggs
- 1/4 c orange juice
- 1 1/2 cups milk
- 2 tbsp almond extract
- 3 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 loaf sourdough bread, cut into 1-inch cubes
- 1 pound (about 2 heaping cups) fresh blackberries
- Warm maple syrup, to serve
- Powdered sugar, to serve

Directions

- Preheat oven to 375° F.
- In a large mixing bowl, whisk together the eggs, milk, orange juice, almond extract, cinnamon and nutmeg.
- Stir in bread cubes and blackberries. Stir until well coated.
- Allow to sit for 15 minutes if possible or even overnight in the refrigerator covered with saran wrap.
- Bake for 30 minutes with foil over the top.
- Continue to bake, uncovered, until the eggs are set and the bread is golden brown, about 15-20 more minutes.
- Cool slightly and serve drizzled with maple syrup, extra blackberries and a dusting of powdered sugar.