

STRAWBERRY BAKED FRENCH TOAST | DF

recipe from [Love & Lemons Everyday](#) by Jeanine Donofrio and Jack Matthews

| serves 6 |

- 3 large eggs
- 3/4 cup almond milk
- 1 tablespoon maple syrup, plus more for serving
- 1 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cardamom
- 1/8 teaspoon sea salt
- 1/8 teaspoon freshly ground pepper
- 10 (1-inch-thick) challah bread slices, cubed (8 cups)*
- 16 ounces strawberries, hulled and halved
- 1/3 cup sliced almonds
- 1 teaspoon melted coconut oil, plus more for greasing

my notes on how to make this gluten free:

to make this gluten free: substitute the challah with equal amounts gluten free bread (the heartier, the better) . i've seen versions of baked french toast that use sandwich bread (and if that's all you can find, go for it), but if you can get your hands on a gluten free boule-style bread do just that.

- we want to stiffen the bread, you can do this by cutting it into about 1-inch cubes and either leave them out overnight to get stale, or: preheat your oven to 350°F and spread the cubes out onto a large baking sheet (you may have to do this in batches), toast for about 12-18 minutes, tossing the cubes around halfway through, until evenly toasty and stiff. let the cubes cool completely and proceed with the recipe.

METHOD

1. preheat oven to 400°F and grease an 8x11-inch or similar baking dish with coconut oil.
2. in a large bowl, combine the eggs, almond milk, maple syrup, cinnamon, nutmeg, ginger, cardamom, salt, and pepper. beat until combined. add the bread cubes and half the strawberries and toss to coat. pour the mixture into the prepared baking dish and top with remaining strawberries and the almonds. drizzle the coconut oil on top and bake for 18 minutes, or until the tops of the bread cubes are lightly browned.

3. remove from the oven and serve with maple syrup.