

# CHOC-BERRY FRENCH TOAST LOAF

Serves 9

Hands-on time: 10 minutes

Hands-off time: 50 minutes

## INGREDIENTS

10 slices SASKO Low GI Cranberry Brown Bread

1½ cups milk

6 eggs

1 tsp vanilla essence

1 tsp ground cinnamon

¼ tsp ground nutmeg

4 tbsp (60g) granulated sugar

¼ tsp salt

1 cup frozen mixed berries

1 cup chocolate chips

## Serving suggestion:

Plain Yoghurt

Honey

Tea

## METHOD

1. Preheat the oven to 180°C and line a loaf tin with baking paper.
2. Slice the SASKO Low GI Cranberry Brown Bread into bite-sized cubes.
3. In a large mixing bowl, whisk together the milk, eggs, vanilla essence, cinnamon, nutmeg, sugar and salt.
4. Add ¾ of the frozen berries and chocolate chips to the egg mixture. Also add the cubed bread and stir through to mix well. Allow the bread to soak up the custard for about 5 minutes.
5. Transfer the mixture to the prepared tin and sprinkle over the remaining berries and chocolate chips.
6. Bake for 30-35 minutes until golden brown. *\*Chef's Tip: If the top gets too dark in the oven, cover the loaf with a piece of foil.*
7. Remove the loaf tin from the oven and allow to cool for 10 minutes before transferring the loaf to a cutting board.
8. Slice the French toast loaf and serve with a generous helping of yoghurt and honey. Serve with tea and ENJOY!