



My perfect nutmeg and cinnamon blueberry French toast casserole is the perfect dish for brunch with friends!!!



## Ingredients

4 eggs	50 ml whole milk
1/4 cup dark rum	300ml whipping cream
1 tablespoon of cinnamon	Handful of blueberries
1 teaspoon of nutmeg	5 dejunettes
4 tablespoons of brown sugar	

## Method

Slice the dejunettes and place in a casserole dish. In another bowl, dust the blueberries in some sugar and place in between the slices.

To make the custard, crack the eggs in a bowl, add in the spices, the sugar, the rum, the cream and milk and then whip until combined. Pour over the bread, cover with cling film and let it sit overnight.

Next day, allow this to bake at 170 for 40-45 minutes until just set. Slice and enjoy.



SERVE WITH: milk/tea/coffee

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This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/nutmeg-cinnamon-blueberry-frenchtoast-casserole/>

YouTube Video: <https://youtu.be/jxp1RBeCezg>