

Peach Cobbler French Toast Bake

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Serves 6

Blue – 6 points

Purple – 6 points

Green – 9 points

- 12 slices 1 point bread such as 647 bread or Sara Lee Delightfuls
- 2 tsp cinnamon
- 8 eggs
- 2 cups 1% milk
- 1 tsp vanilla extract
- 1/2 cup zero calorie sugar replacement, divided
- 28 oz canned, in juiced peach slices, drained OR 3 cups or fresh or frozen peaches
- 1/4 cup light butter
- 1/2 cup flour

1. Cube bread and spread in a 9×13 baking dish that has been sprayed with non stick spray. Sprinkle cinnamon on top of bread
2. In a large mixing bowl, beat eggs, add in milk, vanilla and 1/4 sugar substitute, mix well.

3. Pour egg mixture over bread.
4. Place sliced peaches on top – arrange evenly.
5. In a small bowl, mix butter, flour and remaining 1/4 cup sugar substitute until it forms a soft, crumble. Sprinkle evenly over peaches.
6. Cover and refrigerate for a minimum of 1 hour. Can make ahead and refrigerate overnight.
7. When ready, preheat oven to 375 and bake for 35-40 minutes or until just starting to get golden brown and eggs are set. Check it at 20-25 minutes and if it is getting brown too quickly, cover and continue baking.
8. Removed from oven and let sit 5 minutes before cutting
9. Optional – mix some zero calorie confectioners sugar with a little milk and make a glaze for the top!