

# Raspberry and cream breakfast bake

*Prep this raspberry and cream breakfast bake the night before, and all you'll have to do is bake it off in the morning.*

Serves 4

Prep time: 10 minutes | Inactive time: 8 hours | Cook time: 40 minutes | Total time: 8 hours 50 minutes

*Ingredients:*

- 6 small croissants, torn into pieces
- 1 pint raspberries
- 1 cup whole milk
- 3 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon cinnamon
- Pinch kosher salt
- 2 tablespoons brown sugar
- Powdered sugar, for dusting



*Directions:*

1. Grease an 8 x 8-inch baking dish.
2. Place the torn croissant pieces in the bottom of the dish with 1/2 the raspberries.
3. In a bowl, whisk together the eggs, milk, vanilla, cinnamon and salt, and pour over the croissant pieces.
4. Place the remaining raspberries on top, and sprinkle the brown sugar all over the top of the mixture.
5. Cover with foil, and refrigerate overnight.
6. In the morning, heat the oven to 350 degrees F, and bake for 30 minutes. Remove the foil, and bake for another 10 minutes, until the edges turn golden brown and crispy.
7. Top with powdered sugar, and serve warm.