



# Raspberry Croissant French Toast Bake Recipe

## Introduction

Looking for a delicious and decadent brunch option? The Raspberry Croissant French Toast Bake is a perfect choice. This dish combines the flaky, buttery goodness of croissants with the rich creaminess of custard and the tartness of fresh raspberries. Easy to prepare ahead of time, it's an ideal recipe for gatherings, holiday celebrations, or a cozy family breakfast.

## Detailed Ingredients with measures

1  $\frac{1}{4}$  pounds fresh croissants (approximately 12 medium), halved  
1 (8-ounce) package cream cheese, cubed  
2  $\frac{1}{2}$  cups fresh raspberries  
12 large eggs, beaten  
2 cups whole milk  
 $\frac{1}{4}$  cup honey  
1 teaspoon vanilla extract  
 $\frac{1}{2}$  teaspoon kosher salt  
1 tablespoon confectioners' sugar (optional, for serving)

## Prep Time

20 minutes

## Cook Time

1 hour

## Total Time

1 hour 20 minutes

## Yield

Serves 8-10

Enjoy your delicious Raspberry Croissant French Toast Bake!

## Detailed Directions and Instructions

### **Prepare the Baking Dish:**

Lightly coat a 9×13-inch baking dish with nonstick spray.

### **Assemble the Layers:**

Arrange half of the croissant halves evenly in the prepared baking dish. Distribute half of the cubed cream cheese and  $\frac{3}{4}$  cup of raspberries over the croissants. Repeat the layering with the remaining croissants, cream cheese, and another  $\frac{3}{4}$  cup of raspberries.

### **Prepare the Custard Mixture:**

In a large bowl or measuring cup, whisk together the beaten eggs, whole milk, honey, vanilla extract, and kosher salt until well combined.

### **Combine and Refrigerate:**

Pour the custard mixture evenly over the layered croissants in the baking dish, ensuring all pieces are soaked. Cover the dish and refrigerate for at least 2 hours, preferably overnight, to allow the croissants to absorb the custard.

See also Chicken, Spinach, and Mushroom Skillet

### **Bake:**

Preheat the oven to 350°F (175°C). Remove the baking dish from the refrigerator and let it sit at room temperature for 30 minutes. Cover the dish with foil and bake for 30 minutes. Uncover and continue baking for an additional 30-35 minutes, or until the top is golden brown and the center is set.

**Serve:**

Serve immediately, garnished with the remaining raspberries and a dusting of confectioners' sugar, if desired.

## Notes

**Type of Croissants:**

Fresh croissants yield the best flavor and texture, but day-old croissants can also work well.

**Variations:**

Feel free to experiment with different berries or add nuts for added texture.

**Make-Ahead:**

This dish can be assembled the night before and baked in the morning for a convenient breakfast option.





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## Cook techniques

### Layering

Carefully layer the croissant halves, cubed cream cheese, and raspberries in the baking dish to create a visually appealing and flavor-packed base for the French toast bake.

### Making Custard

Whisk together eggs, milk, honey, vanilla extract, and salt thoroughly until fully combined, ensuring a creamy custard that will soak into the croissants.

### **Refrigerating**

Allowing the assembled dish to refrigerate for at least 2 hours, preferably overnight, helps the croissants absorb the custard mixture for a richer flavor and better texture.

### **Baking**

Baking covered initially and then uncovered allows for even cooking, helping to achieve a golden brown top while ensuring the center is thoroughly set.

### **Serving**

Serve the dish immediately after removing it from the oven, garnished with fresh raspberries and a dusting of confectioners' sugar for an elegant finish.

## **FAQ**

### **Can I prepare the dish ahead of time?**

Yes, you can assemble the dish the night before and let it sit in the refrigerator overnight before baking.

See also [Fried Cheese Stuffed Doritos: A Crunchy Twist on a Classic Snack](#)

### **Can I use frozen raspberries?**

Yes, frozen raspberries can be used, but it's best to let them thaw and drain excess moisture before adding them to the dish.

**What can I substitute for honey?**

You can use maple syrup or agave syrup as a substitute for honey if desired.

**Can I make this recipe gluten-free?**

To make this recipe gluten-free, use gluten-free croissants instead of traditional ones.

**How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

## Conclusion

This Raspberry Croissant French Toast Bake is a delightful blend of flaky croissants, creamy cheese, and fresh berries, making it a perfect dish for breakfast or brunch. The combination of sweet and savory flavors, along with the ease of preparation, ensures that it will become a favorite in your home. Whether enjoyed on a special occasion or as a cozy weekend treat, this recipe is sure to impress and satisfy.

**Mixed Berry Croissant Bake**

Combine blueberries, strawberries, and blackberries with croissants for a vibrant twist.

**Chocolate Chip Croissant Bake**

Incorporate chocolate chips between the croissant layers for a decadent indulgence.

**Cinnamon Apple Croissant Bake**

Add sautéed cinnamon apples for a warm, spiced flavor that complements the croissants beautifully.

**Lemon Blueberry Croissant Bake**

Mix lemon zest and blueberries for a refreshing citrusy variation that brightens the dish.

**Peach Almond Croissant Bake**

Layer in sliced peaches and sprinkle with sliced almonds for a summery, nutty flavor.

**Nutella Croissant Bake**

Spread Nutella between the croissant layers for a rich, chocolate-hazelnut treat that chocolate lovers will adore.

See also Chickpea Brownies

**Savory Spinach and Feta Croissant Bake**

Use savory ingredients like spinach and feta cheese for a delightful brunch option that strays from the sweet side.





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