



Cranberry 'N French Toast Casserole

Tart cranberries dance with sweet brown sugar and smooth, moist Bison Sour Cream in this special ho-ho-holiday-themed Cranberry French Toast Casserole.

Servings	Prep Time	Cook Time	Total Time
10	10m	45m	55m

Ingredients

- ½ cup Bison Sour Cream
- 1 lb bread (about ½ loaf), cut into 1" cubes
- 1 cup fresh cranberries
- ¼ cup butter, melted
- ⅓ cup brown sugar
- 1 tsp vanilla
- 1 tsp ground cinnamon
- 6 eggs
- 2 cups milk

Instructions

1. Coat a 13x9-baking dish with olive oil or butter. Spread bread cubes evenly into dish, followed by a layer of cranberries on top.
2. In a mixing bowl, whisk the melted butter, brown sugar, vanilla, and cinnamon.
3. Whisk the Bison Sour Cream into butter mixture. Next, whisk in the eggs, making sure all yolks are blended in completely. Add in milk and whisk until combined.
4. Pour egg mixture evenly over the bread and cranberries. Use a spatula to press the bread down to soak up all the liquid.
5. Preheat the oven to 350°F. Allow casserole to rest for 10-15 minutes while oven is preheating.
6. Bake casserole for 45 minutes, until the top is golden brown. This dish is best served with a side of maple syrup. Enjoy!

