



Almond-Chocolate Baked French Toast

Cooking spray

1 (16-ounce) loaf of bread such as Italian or whole wheat *

1 1/4 cups 1 percent milk

3 eggs

1/4 cup sugar

1 teaspoon vanilla

1/2 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

1/2 teaspoon grated orange zest (optional)

1/3 cup chocolate chips, chopped roughly

1/2 cup Almond Accents Honey Roasted or Original Oven Roasted sliced almonds



Preparation Time : 10 minutes

Preheat oven to 400°F. Grease a large baking sheet with cooking spray. With a serrated knife, cut bread into 1-inch-thick slices. Cut each slice in half on a slight diagonal. Cut each piece into a triangle shape, removing crusts (save crusts and excess bread to make breadcrumbs or serve with soups and dips).

Whisk together milk, eggs, sugar, vanilla, cinnamon, nutmeg and orange zest (if desired) in large bowl. Dip both sides of bread into milk mixture; place on prepared baking sheet. Spoon some of the remaining milk mixture over bread and sprinkle with chocolate pieces. Bake 15 to 17 minutes, until golden brown. Top with Almond Accents and serve warm with maple syrup, honey or fresh fruit.

Makes 4 servings (12-14 pieces)

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