



Orange Marmalade French Toast Casserole

 Vegetarian

READY IN



550 min.

SERVINGS



6

CALORIES



758 kcal

MORNING MEAL

BRUNCH

BREAKFAST

SIDE DISH

Ingredients

- ☐ 0.5 cup brown sugar
- ☐ 0.3 cup butter softened
- ☐ 6 slices egg bread
- ☐ 6 eggs
- ☐ 1 tablespoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves spice islands®
- ☐ 0.3 teaspoon ground ginger spice islands®
- ☐ 0.5 teaspoon ground nutmeg spice islands®

- ☐ 2 cups heavy cream
- ☐ 1 cup orange marmalade

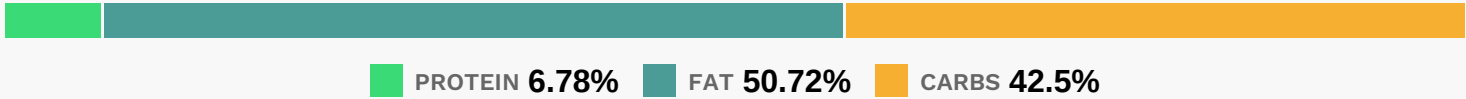
Equipment

- ☐ oven
- ☐ baking pan

Directions

- ☐ Spray a 13 x 9-inch baking pan with cooking spray. Arrange bread, overlapping slices to cover bottom of pan.
- ☐ Mix remaining ingredients thoroughly; pour over bread.
- ☐ Combine topping ingredients; sprinkle over top. Cover and refrigerate overnight.
- ☐ Uncover and bake at 350 degrees F for 45 minutes or until set.
- ☐ Let stand 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:20.83, Glycemic Load:0.05, Inflammation Score:-7, Nutrition Score:15.563913055088%

Nutrients (% of daily need)

Calories: 758.12kcal (37.91%), Fat: 43.77g (67.33%), Saturated Fat: 25.38g (158.63%), Carbohydrates: 82.53g (27.51%), Net Carbohydrates: 80.15g (29.15%), Sugar: 53.29g (59.21%), Cholesterol: 300.69mg (100.23%), Sodium: 381.53mg (16.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.17g (26.34%), Selenium: 32.57µg (46.53%), Vitamin A: 1789.32IU (35.79%), Vitamin B2: 0.6mg (35.22%), Manganese: 0.62mg (30.8%), Folate: 85.01µg (21.25%), Phosphorus: 195.88mg (19.59%), Vitamin B1: 0.27mg (17.99%), Calcium: 178.33mg (17.83%), Vitamin D: 2.36µg (15.74%), Iron: 2.81mg (15.64%), Vitamin B3: 2.74mg (13.68%), Vitamin E: 1.62mg (10.8%), Vitamin B5: 1.07mg (10.74%), Vitamin B12: 0.59µg (9.79%), Fiber: 2.38g (9.5%), Copper: 0.19mg (9.49%), Zinc: 1.25mg (8.3%), Vitamin B6: 0.16mg (7.88%), Potassium: 251.7mg (7.19%), Magnesium: 25.31mg (6.33%), Vitamin K: 4.34µg (4.14%), Vitamin C: 3.09mg (3.75%)