

Campfire Blueberry Peach French Toast Casserole - Your New Favorite Breakfast

Campfire Blueberry Peach French Toast Casserole: Sweet, Smoky, and Summer-Perfect



OVEN
350°F

TIME
45 min

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INGREDIENTS

- 12 oz Par-Baked Bread, cubed
- 1 Qt Canned Peaches, juice reserved
- 1 Cup Fresh Blueberries
- 8 oz Cream Cheese, chopped
- 10 Eggs
- 1 Cup Half and Half (add ... cup if not using canned peaches)
- $\frac{1}{2}$ Cup Pure Maple Syrup
- 1 Tbsp Vanilla Extract
- 1 Tbsp Butter

At-Home Prep (Before Camping):

Cube the Bread and store in a zip-top bag.

Whisk Together: eggs, half and half, maple syrup, and vanilla. Store in a sealed container.

Keep peaches, blueberries, and cream cheese separate and chilled.

Night Before Baking:

Mix peach juice into the egg mixture.

In a large bag or bowl, pour the liquid over the bread cubes and gently massage to coat.

Refrigerate overnight to let the bread soak up all the flavor.

Campfire Instructions:

Start a campfire and burn it down to glowing coals.

Grease a 10-inch Dutch oven with butter.

Place 6 coals under and 18 on top of the Dutch oven for even cooking.

Layer the dish: Half of the soaked bread
Blueberries, chopped cream cheese, and peach slices
Remaining bread
Cover and bake for 45 minutes, rotating the lid and base occasionally if needed.
Check for doneness-the top should be golden and the custard set.
Oven Instructions:
Preheat oven to 350°F (175°C).
Grease a baking dish or Dutch oven with butter.
Assemble in the same layered fashion.
Bake uncovered for 45-50 minutes until golden brown and set.
Tips for Success:
Use sturdy bread like sourdough or French loaf to avoid sogginess.
Let it rest for 10 minutes before serving-the custard will firm up slightly.
Add chopped nuts or a sprinkle of cinnamon sugar for a topping twist.

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15. Add chopped nuts or a sprinkle of cinnamon sugar for a topping twist.
16. Serving Suggestions: Serve warm with extra maple syrup or a dollop of whipped cream
17. Pair with strong campfire coffee or chai
18. Follow up with a treat like edible cookie dough
19. Make it part of a brunch spread alongside caramel apple nachos
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24. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
25. Final Thoughts: This Campfire Blueberry Peach French Toast Casserole is everything a camp breakfast should be: warm, indulgent, a little rustic, and totally unforgettable. With layers of creamy, fruity goodness and that irresistible golden crust, it's a dish that'll have everyone asking for seconds-whether you're under the stars or at your kitchen table.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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