

LEFTOVER BANANA FRENCH TOAST CASSEROLE

This recipe was created to help us use up our leftover whole wheat bread and overripe bananas. It is always helpful to have recipes that can use up ingredients that will become potential waste. Not only does it cut down costs but increases sustainability as well! The sugar can be adjusted depending on the ripeness of the bananas. The pans with bread and custard can be set up and refrigerated overnight to be baked the next morning. This can be served with a fruit compote made with leftover fruit.

SERVES 50 ADULTS

INGREDIENTS

50 leftover whole grain rolls or multigrain
bread or combination
4 cups rolled oats (optional)
2 quarts milk
24 eggs
20 overripe bananas, mashed
4 cups brown sugar
2 tablespoons vanilla extract
3 tablespoons ground cinnamon
½ tablespoon ground nutmeg

DIRECTIONS

1. Preheat the oven to 350°F. Oil pans with oil or vegetable spray
2. Tear leftover bread into bitesize chunks and spread evenly into two greased shallow 2 inch hotel pans. Sprinkle oats over bread in pan if using.
3. In a large stainless-steel bowl, crack eggs and whisk. Add milk and combine.
4. Add mashed bananas, brown sugar, vanilla, and spices to egg mixture.
5. Pour liquid over the bread and allow to sit for 10-15 minutes to absorb liquid.
6. Cover with foil and bake for 35 minutes. Uncover and allow to cook for an additional 10 minutes until lightly brown on top.