

California Pear Breakfast Strata

INGREDIENTS

Olive oil

6 eggs

1 cup whole milk

½ tsp cinnamon

½ cup Greek yogurt

4 tbsp apricot jam

**2 pears, halved, cored and
thinly sliced**

1 tbsp maple syrup

8 slices whole-wheat bread

⅓ cup dried cranberries

4 tbsp sliced almonds

1. Lightly coat a medium-sized baking dish with olive oil.
2. Beat together eggs, milk and cinnamon in a large bowl. Stir yogurt and jam together in a smaller bowl. Toss pear slices and maple syrup together in another small bowl.
3. Arrange a layer of bread slices on the bottom of the baking dish. Spoon half of the yogurt/jam mixture and then half of the pears on top, spreading them over the bread. Top with half of the cranberries and half of the almonds. Repeat, ending with almonds on top. Pour the egg mixture over the top, stopping to allow the bread to soak up the liquid. Cover loosely with foil and refrigerate overnight.
4. Preheat oven to 350°. Remove foil from dish and bake uncovered 30-35 minutes, until golden brown (it will be very puffy). Let sit uncovered for several minutes before serving.

Yields six servings

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