



Instructions

Put the casserole together the night before serving.

Spray deep dish 9x13 pan (for full recipe) with nonstick spray.

Cut pancakes in half. Spread mascarpone on each pancake half and stand them up on the cut end.

Whisk eggs, milk, cream, sugar, the first portion of maple syrup and vanilla together and pour over the pancakes.

If you have any remaining mascarpone, put small dollops of the remaining around the casserole, submerging in the liquid.

Cover and refrigerate overnight.

In the AM, remove cover, top with fresh berries, nestling some in between the top of the pancakes. Rest casserole for about 30 mins.

Preheat oven to 350. Bake for about 40 - 50 mins or until custard is set. It will be just a little jiggly in the center.

Heat remaining syrup and butter together, drizzling a little bit over casserole reserve the rest for those who want a little extra. (might need a little more if you want to reserve some, or serve with extra maple syrup.)

Remove from oven, rest 5 - 10 mins, sprinkle powdered sugar on top and serve with bacon or sausage. Delicious!

Don't forget the mimosa!