

Overnight Blueberry French Toast



- 12 slices day-old bread, cut into 1" cubes
 - 2 8-oz pkgs cream cheese, cut into 1" cubes
 - 2 cups fresh blueberries, divided
- | | |
|---------------------|--------------------------|
| 12 eggs, beaten | 1 cup white sugar |
| 2 cups milk | 2 tablespoons cornstarch |
| 1 teaspoon vanilla | 1 cup water |
| 1/3 cup maple syrup | 1 tablespoon butter |

Arrange half the bread in lightly greased 9" x 13" baking dish. Top with cream cheese. Sprinkle 1 cup blueberries over cream cheese & top with remaining bread cubes. In bowl, mix eggs, milk, vanilla and syrup. Pour over bread cubes. Cover and refrigerate overnight.

Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 30 minutes. Uncover and continue baking for 25 to 30 minutes until center is firm and surface is lightly browned.

In saucepan, mix sugar, cornstarch and water. Bring to a boil. Stirring constantly, cook for 3 to 4 minutes. Mix in remaining blueberries. Reduce heat and simmer 10 minutes until blueberries burst. Stir in butter, pour over baked French toast.

Recipe submitted by
Amanda Masek
Norfolk Retail Print Specialist



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