



Blueberry French Toast

12 slices day-old bread, cut into 1 inch cubes
1 (8 ounce) package cream cheese, diced
1 cup blueberries
12 eggs
2 cups milk
1/3 cup maple syrup
1 teaspoon vanilla extract
1/3 cup maple syrup
Sauce
1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup blueberries
1 tablespoon butter

PREPARATION:

Place half of the bread cubes in a lightly greased 9x13 inch baking pan. Sprinkle cream cheese on top of bread cubes. Top with 1 cup blueberries and remaining bread. In a large bowl, beat together eggs, milk, vanilla extract and maple syrup. Pour egg mixture over bread. Cover pan and refrigerate overnight.

The next morning, remove pan from refrigerator 30 minutes before baking. Preheat oven to 350 degrees F (175 degrees C).

Cover pan with aluminum foil and bake in preheated oven for 30 minutes. Uncover pan and bake for an additional 30 minutes, until golden brown and center is set.

To make Sauce: In a saucepan, combine sugar and cornstarch, add

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