

Blueberry Stuffed French Toast

ingredients

12 slices

Homemade-style white bread, remove crusts and cut into 1-inch cubes

(2) 8-ounce packages

Cream cheese, cut into 1-inch cubes

1 cup

Blueberries, picked over and rinsed

12 large

Eggs

1/3 cup

Maple syrup

2 cups

Milk

for the sauce

1 cup

Sugar

2 tablespoons

Cornstarch

1 cup

Water

1 cup

Blueberries, picked over and rinsed

1 tablespoon

Unsalted butter

Blueberry Stuffed French Toast cont'd

here's how

- 1 Arrange half the bread cubes in a buttered 9" x 13" glass baking dish.
- 2 Scatter the cream cheese over the bread and sprinkle the blueberries over the cream cheese.
- 3 Arrange the remaining bread cubes over the blueberries.
- 4 In a large bowl whisk together the eggs, the syrup and the milk. Pour the egg mixture evenly over the bread mixture, cover and chill overnight.
- 5 Preheat oven to 350°. Bake "French Toast" on middle rack, covered in foil, for 30 minutes.
- 6 Remove foil and continue to bake for 30 more minutes or until puffed and golden.

the sauce

- 1 In a small sauce pan, stir together the sugar, cornstarch and water. Cook mixture over moderately high heat, stirring occasionally, about 5 minutes or until it thickens.
- 2 Stir in blueberries and simmer the mixture, stirring occasionally, about 10 minutes or until the blueberries have burst.
- 3 Add the butter and stir until butter has melted.
- 4 Serve French Toast with sauce. Serves 6-8.