



Overnight Blueberry French Toast

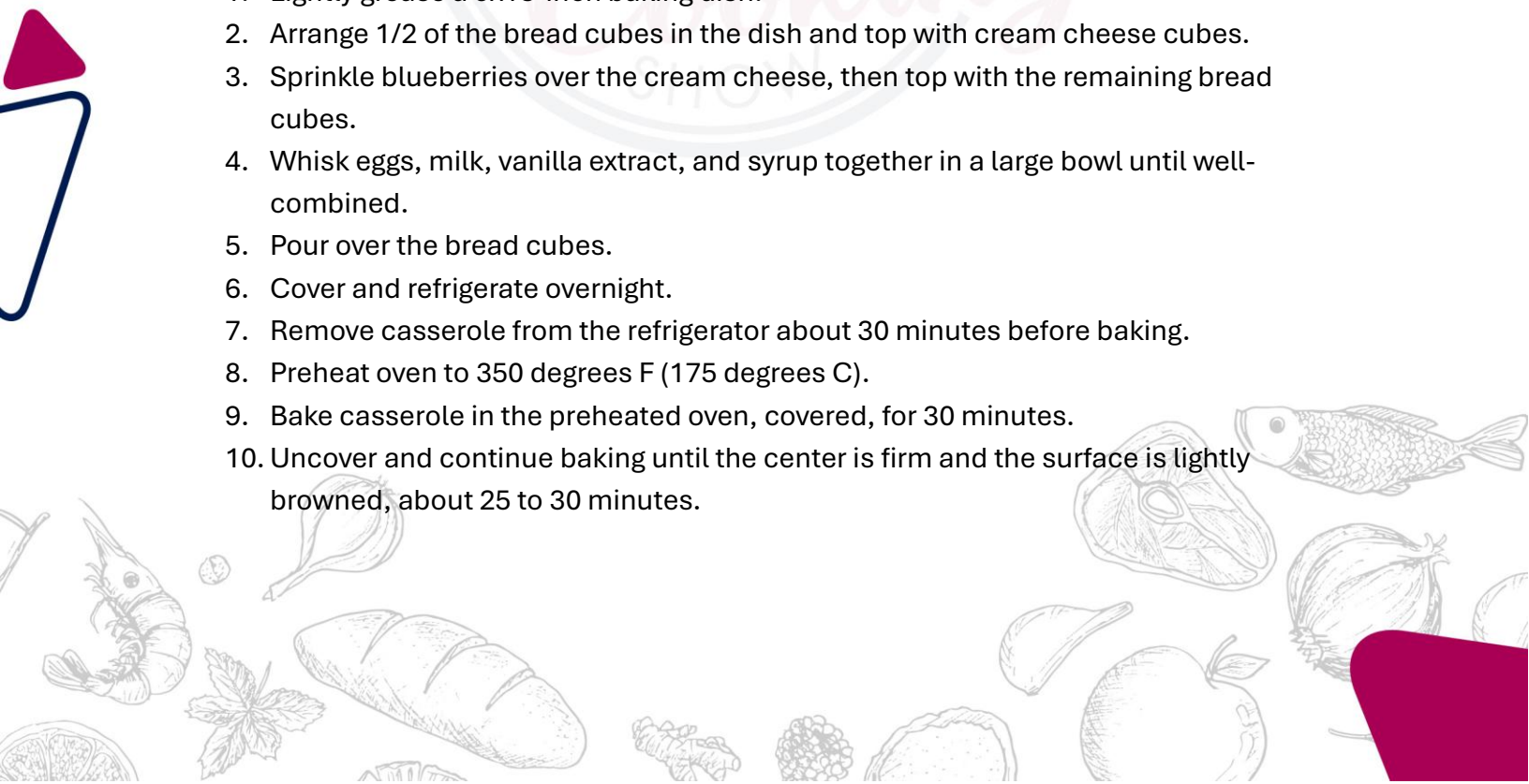
PREP: 15 min.

INGREDIENTS:

- 12 slices of day-old bread, cut into 1-inch cubes
- 2 - 8 oz. packages cream cheese, cut into 1-inch cubes
- 1 cup fresh blueberries
- 12 eggs, beaten
- 2 cups milk
- 1 tsp. vanilla
- 1/3 cup maple syrup
- 1 cup white sugar
- 1 cup water
- 2 Tbsp. cornstarch
- 1 Tbsp. butter

RECIPE INSTRUCTIONS:

1. Lightly grease a 9x13-inch baking dish.
2. Arrange 1/2 of the bread cubes in the dish and top with cream cheese cubes.
3. Sprinkle blueberries over the cream cheese, then top with the remaining bread cubes.
4. Whisk eggs, milk, vanilla extract, and syrup together in a large bowl until well-combined.
5. Pour over the bread cubes.
6. Cover and refrigerate overnight.
7. Remove casserole from the refrigerator about 30 minutes before baking.
8. Preheat oven to 350 degrees F (175 degrees C).
9. Bake casserole in the preheated oven, covered, for 30 minutes.
10. Uncover and continue baking until the center is firm and the surface is lightly browned, about 25 to 30 minutes.





11. Meanwhile, prepare blueberry sauce. Mix sugar, water, and cornstarch together in a medium saucepan.
12. Bring to a boil, stirring constantly, 3 to 4 minutes.
13. Stir in blueberries, reduce the heat to low, and simmer until all the blueberries burst, about 10 minutes.
14. Stir in butter.
15. Serve portions of casserole on plates and pour warm blueberry sauce over top.
Enjoy!

