

Blueberry Cream cheese French Toast Casserole

Serves: 6 to 8

Ingredients:

Olive-oil cooking spray
1/2 loaf day-old French bread cubed (1-inch)
4 ounces cream cheese, cut into small cubes
1 cups fresh or frozen blueberries
1 cup half-and-half
4 large eggs
3 Tablespoons maple syrup
1 teaspoon pure vanilla extract
1/2 cup sugar
1/2 cup water
1 Tablespoon cornstarch
1/2 cup sliced blueberries
1/2 Tablespoon butter



Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Spread half the bread cubes in the prepared baking dish. Top with cream cheese cubes and 1 cup blueberries. Layer remaining bread cubes over the blueberry layer.
3. Whisk together half-and-half, eggs, maple syrup, and vanilla. Pour mixture over bread mixture.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)
9. While baking the casserole prepare syrup: mix together sugar, water, cornstarch, and blueberries in a small saucepan. Cook over medium heat until mixture has thickened, and blueberries are softened, about 10 minutes. Add butter and stir until butter is melted.
10. Drizzle syrup over casserole before serving.

Recipe was modified from original source: Allrecipes.com

<http://allrecipes.com/recipe/15057/overnight-blueberry-french-toast/>

Blueberry Cream cheese French Toast Casserole

Serves: 3 to 5

Ingredients:

Olive-oil cooking spray
1/4 loaf day-old French bread cubed (1-inch)
2 ounces cream cheese, cut into small cubes
1/2 cup fresh or frozen blueberries
1/2 cup half-and-half
2 large eggs
1 1/2 Tablespoons maple syrup
1/2 teaspoon pure vanilla extract
1/4 cup sugar
1/4 cup water
1/2 Tablespoon cornstarch
1/4 cup sliced blueberries
1/4 Tablespoon butter



Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Spread half the bread cubes in the prepared baking dish. Top with cream cheese cubes and 1/2 cup blueberries. Layer remaining bread cubes over the blueberry layer.
3. Whisk together half-and-half, eggs, maple syrup, and vanilla. Pour mixture over bread mixture.
4. Cover baking dish with oven proof lid or foil and refrigerate overnight.
5. Preheat oven to 350 degrees.
6. Remove baking dish from refrigerator and let stand 30 minutes.
7. Transfer baking dish to oven and bake covered for 30 minutes.
8. Uncover and continue baking until slightly puffed and golden brown (about 30 minutes more)
9. While baking the casserole prepare syrup: mix together sugar, water, cornstarch, and blueberries in a small saucepan. Cook over medium heat until mixture has thickened, and blueberries are softened, about 10 minutes. Add butter and stir until butter is melted.
10. Drizzle syrup over casserole before serving.

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