

## Blueberry Overnight French Toast Bake

Make this delicious French toast the night ahead so that you can enjoy Easter morning without the work.

### Ingredients

- 12 slices day-old bread, cut into 1-inch cubes (Italian bread works best I have found)
- 2 (8 ounce) packages cream cheese, cut into 1 inch cubes
- 1 cup fresh or frozen blueberries
- 12 Almat Farm eggs, beaten
- 2 cups Sargeant Dairy milk
- 1 teaspoon vanilla extract
- 1/3 cup maple syrup
- 1 cup white sugar
- 2 tablespoons cornstarch
- 1 cup water
- 1 cup fresh or frozen blueberries
- 1 tablespoon butter

### Directions:

Grease a 9x13 inch baking dish.

Place half the bread cubes in the dish and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour this mixture over the bread cubes. Press down the cubes in order to “soak” them and make them “French toast-like”. Cover and refrigerate overnight.

In the morning, remove the bread cube mixture from the refrigerator about 30 minutes before baking.

Preheat the oven to 350 degrees F (175 degrees C).

Cover, and bake 30 minutes. Uncover, and continue baking 25-30 minutes, until center is firm and surface is lightly browned.

In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Serve this over the French toast and enjoy!

Reduce heat, and simmer 10 minutes, until the blueberries begin to burst. Stir in the butter, and pour over the baked French toast. Enjoy!

