

## BLUEBERRY FRENCH TOAST CASSEROLE

Prep time: 20 minutes

Cook Time: 1 hour, 15 minutes

Makes 12 Servings

12 slices day old bread

16 oz. cream cheese

1 cup fresh or thawed frozen blueberries

12 eggs

2 cups milk

1/3 cup maple syrup

Cut bread into 1" cubes. Place half of the cubes in a buttered 13x9x2" glass baking dish.

Cut cream cheese into 1" cubes and layer on top of bread. Top with blueberries and remaining bread.

In a large bowl, mix together eggs, milk, and syrup. Pour over bread mixture. Use a spatula to press ingredients down into liquid.

Cover pan with foil and refrigerate 8 hours or overnight. Remove 30 minutes prior to baking. Preheat oven to 350oF.

Bake, covered, for 45 minutes. Uncover and bake until top is golden brown and mixture is set in the center, about 25-30 minutes.

Serve with blueberry sauce (below).

## BLUEBERRY SAUCE

Prep time: 10 minutes

Cook Time: 20 minutes

Makes 1 1/2 cups

1/2 cup sugar

1 T cornstarch

1/2 cup water

1/2 cup fresh or thawed frozen blueberries

1 t nutmeg

Combine sugar and cornstarch. Add water and boil for 3 minutes.

Add berries and simmer until they burst, about 8-10 minutes. Stir in nutmeg.

This recipe provided by Bush-N-Vine Farm.

Visit our website for more recipes. [www.bushnvinefarm.com](http://www.bushnvinefarm.com)

(803)684-2732



*"I got mine at the Bush-N-Vine"*