Recipe

Blueberry Stuffed French Toast

Ingredients

- 12 slices day old white/wheat bread, crusts removed
- 2 packages (8 oz.) cream cheese
- 1 cup fresh or frozen blueberries
- 1/3 cup maple syrup or honey
- 12 eggs
- 2 cups milk

Sauce

- 1 cup sugar
- 2 tbsp. cornstarch
- 1 cup water
- 1 tbsp. butter
- 1 cup fresh or frozen blueberries

Directions

Cut bread into 1 inch cubes and place half in 9x13 baking dish. Cut cream cheese into 1 inch cubes, place over bread. Top with blueberries and remaining bread. In large bowl, beat eggs; add milk and syrup; mix well. Pour over bread mixture. Cover and chill 8 hours. Remove from fridge 30 minutes before baking. Cover and bake at 350 degrees for 30 minutes; uncover and bake 30 minutes more or until golden brown and center is set.

Sauce: In saucepan, combine sugar and cornstarch; add water. Bring to boil over medium heat; boil 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer 8-10 minutes or until berries burst. Stir in butter until melted. Serve over French toast.