

French Toast Casserole With Cream Cheese and Blueberries

Ingredients

- 1 loaf French bread (450g)
- 8 large eggs
- 2 cups whole milk
- 1+ cup blueberries
- 2 teaspoons maple syrup
- 1 package cream cheese

Directions:

Cut bread into small squares, about the size of your thumbnail.

Combine eggs, milk, and, maple syrup, and set aside

In a greased 9 x 12 in baking dish, make 1 layer of bread. It should fill the pan almost half way (about an inch to inch and a half).

Crumble cream cheese and scatter blueberries on top of bread layer

Add the second layer of bread to completely cover the cream cheese and blueberries and cover with egg/milk/maple syrup mixture.

Cover with aluminum foil and refrigerate overnight.

In the morning

Remove the casserole from the refrigerator for about ½ hour before cooking

Preheat oven to 400 degrees

Bake, covered loosely with foil for 25-30 minutes

Remove foil and continue to bake for another 15 minutes, until the top begins to brown.

Blueberry Syrup

- 2 cups blueberries
- 1 cup maple syrup

Mix blueberries and syrup, and bring to a slight simmer over low to medium heat for about 10 minutes

Note, this is a 'rustic' dish. That means the bread squares don't have to be perfect shapes and sizes. A traditional recipe will usually call for French bread which is a great starting place, because it tastes great and is pretty easy. Just get a sliced french loaf and go to town. But, the recipe is also very tasty if you use crusty sourdough, or a combination of several different breads. Day-old and leftover breads work really well too!