

Ooey-Gooey Blueberry “French Toast”

Yield: about 12 servings

I make this recipe every Easter for our family brunch. Everyone in the family looks forward to it, and it's fabulous because it can be made the night before and baked in the morning!

Enjoy! Darci

Blueberry French Toast

1 tablespoon unsalted butter

14 slices home-style white bread, crusts discarded and cut into 1-inch cubes (I just tear them into pieces)

2 (8 oz.) packages cold cream cheese, cut into 1” cubes.

1 cup blueberries (frozen is okay)

10 large eggs

2 cups half-and-half

1/3 cup maple syrup

1/4 cup orange juice

Blueberry Sauce (recipe follows)

Butter a 9 x 13 baking dish with the tablespoon of butter.

Arrange half of the bread cubes on the bottom of the baking dish. Top the bread cubes with the cream cheese cubes and blueberries and arrange the remaining bread cubes over the blueberries.

In a large bowl whisk together the eggs, half-and-half, syrup, and orange juice.

Pout the egg mixture evenly over the bread mixture. Cover with aluminum foil and refrigerate for at least 1 hour and up to overnight.

Remove the baking dish from the refrigerator and allow to come to room temperature for about 20 minutes. Position rack in center of oven and preheat to 350 degrees.

Bake the “French toast” with foil cover for 30 minutes. Using oven mitts or pot holders,

remove the baking dish from the oven, remove the foil and return the dish to the oven until toast is golden brown and puffed, about 30 more minutes.

Remove the dish from the oven and allow to sit until slightly cooled, about 15 minutes. Serve with Blueberry Sauce over the top.

Blueberry Sauce

1 1/2 tablespoons unsalted butter

1 1/2 cups blueberries (frozen ok)

1 1/2 teaspoons orange zest

3 tablespoons cornstarch

1/2 cup orange juice

1 1/2 cups water

1 1/2 cups sugar

In a small saucepan over medium-high heat, stir together the sugar, water, orange juice, cornstarch, and orange zest. Cook, stirring occasionally until thickened, about 5 minutes. Stir in the blueberries and simmer mixture, stirring occasionally, until the blueberries burst, about another 5 minutes.

Add the butter and stir until melted. Remove from heat and serve ladled over the "french toast".