



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	Sauce
1/3 cup maple syrup or honey	1 cup sugar
12 eggs	2 tblsp. cornstarch
2 cups milk	1 cup water
	1 tblsp. 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.