

# BLUEBERRY CREAM FRENCH TOAST CASSEROLE

## ingredients:

- 1 loaf Texas Toast or egg bread, cubed
- 8 ounces cream cheese, softened slightly
- 1 1/2 cups fresh blueberries, tossed lightly with flour
- cinnamon, to taste
- 8 large eggs
- 1 1/2 cups milk
- 3/4 cup maple syrup
- 6 tablespoons butter, melted

## directions:

1. Coat 13x9x2-inch baking dish with nonstick cooking spray. Layer 1/2 of bread cubes in the baking dish. Cut cream cheese into cubes and scatter over bread. Layer blueberries over cream cheese. Cover blueberries with remaining bread. Sprinkle generously with cinnamon.
2. Mix remaining ingredients and pour over bread; press bread with spatula to help soak up mixture. Cover and refrigerate overnight.
3. Bake at 350 degrees for 45-50 minutes. Serve immediately.

