

Blueberry Surprise French Toast Casserole



Makes: 8 servings
Prep 25 mins
Chill 2 hrs to 24 hrs
Bake 375°F 50 mins
Stand 10 mins

ingredients

- 12 slices dry white bread, cut into 1/2-inch cubes (about 8 cups)
- 2 8 ounce packages cream cheese, cut into 3/4-inch cubes
- 1 cup fresh or frozen blueberries
- 12 eggs
- 2 cups milk
- 1/2 cup maple syrup or maple-flavor syrup
- Blueberry-flavor, maple, or maple-flavor syrup

directions

1. Place half of the bread cubes over the bottom of a well-buttered 3-quart rectangular baking dish. Sprinkle cream cheese and blueberries over bread cubes. Arrange remaining bread cubes over blueberries.
2. In a large mixing bowl beat eggs with a rotary beater; beat in milk and the 1/2 cup syrup. Carefully pour egg mixture over the bread mixture. Cover dish with plastic wrap and chill for 2 to 24 hours.
3. Preheat oven to 375 degrees F. Remove plastic wrap and cover dish with foil. Bake for 25 minutes. Uncover and bake about 25 minutes more or until a knife inserted near the center comes out clean, and topping is puffed and golden brown. Let stand for 10 minutes before serving. Serve warm with blueberry-flavor or maple syrup.

*Tip: To dry bread slices, arrange bread in a single layer on a wire rack; cover loosely and let stand overnight. Or cut bread into 1/2-inch cubes; spread in a large baking pan. Bake, uncovered, in a 300 degrees F oven for 10 to 15 minutes or until dry, stirring twice; cool.

nutrition facts

Servings Per Recipe 8, cal. (kcal) 503, Fat, total (g) 30, chol. (mg) 386, carb. (g) 40, fiber (g) 1, pro. (g) 19, sodium (mg) 497, Percent Daily Values are based on a 2,000 calorie diet