

Blueberry Surprise French Toast

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Ingredients

1 c. brown sugar, packed
1/2 c. butter
2 T. corn syrup
1 c. chopped pecans
8-10 c. Italian bread, cubed and divided
2 oz. cream cheese
3 c. blueberries
1 c. sugar
1 t. cinnamon
1/2 t, nutmeg
6 eggs
2 c. milk
1 t. vanilla extract
1/4 t. salt

Directions

Combine brown sugar, butter and corn syrup in a small saucepan. Cook over medium heat until thickened, stirring constantly. Pour into a 13"X 9" baking dish: sprinkle pecans over syrup. Place half of the bread cubes evenly over the mixture in the pan. Slice the cream cheese into thin slices and cube the slices. Arrange these over the bread: Sprinkle on the berries. Mix sugar, cinnamon and nutmeg together and sprinkle over the berries. Top with remaining bread cubes. Beat together the eggs, milk, and vanilla extract, and salt. Pour evenly over whole dish, making sure to moisten the bread. Do not stir. Cover and refrigerate for 7 hours or overnight. Take the dish out of refrigerator about 30 minutes before baking. Bake uncovered, at 350 degrees for one hour or until lightly browned. Let stand about 15-20 min or until firm, then turn upside down onto serving platter and cut into squares.