

# Overnight Blueberry French Toast

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## **Ingredients**

12 slices day-old bread  
2 (8 ounce) packages cream cheese  
1 cup fresh blueberries  
12 eggs  
2 cups milk  
1 teaspoon vanilla extract  
1/3 cup maple syrup

1 cup white sugar  
2 tablespoons cornstarch  
1 cup water  
1 cup fresh blueberries  
1 tablespoon butter

## **Directions**

Preheat oven to 350 degrees F (175 degrees C). Grease one 9×13 inch baking dish and set aside.

Cut bread into 1 inch cubes, place half into prepared baking dish. Cut cream cheese into 1 inch cubes and place over bread. Top with blueberries and remaining bread cubes.

Beat eggs in large bowl; add milk, vanilla and syrup or honey. Mix well; pour over bread cubes. Cover and refrigerate overnight. Next morning remove from the refrigerator 1/2 hour before baking.

Cover and bake for 30 minutes. Remove cover and bake another 25 to 30 minutes or until center is set and is golden in color.

Prepare the sauce in a saucepan by combining the sugar and cornstarch. Add water and bring to a boil over medium heat. Stir constantly and boil for 3 to 4 minutes. Stir in blueberries and reduce heat; cook for 10 minutes or until blueberries pop. Stir in the butter and pour over the French Toast.