

Greetings from the Galley! Overnight Blueberry French Toast Casserole

Thanks to Phyllis Breitman for sharing this great recipe we all enjoyed at the 2015 Memorial Day Breakfast!

Prep Time: 15 Min. Ready In: 10 Hr.
Cook Time: 1 Hr. 15 Min. Servings: 10



INGREDIENTS

- ★ 1 loaf day-old bread, cut into 1-inch cubes (*I used Market Basket Texas Toast or Freihofers French Toast Bread from Walmart*)
- ★ 1 (8 ounce) packages cream cheese
- ★ ¼ cup confectioners sugar
- ★ Splash of milk
- ★ 1 cup fresh blueberries or more (*you can double this and it is still great!!*)
- ★ 10 eggs, beaten
- ★ 2 cups milk
- ★ 1 teaspoon vanilla extract (*I always add more because I love vanilla!!*)
- ★ 1/3 cup maple syrup
- ★ ¼ tsp nutmeg
- ★ ½ tsp cinnamon

SYRUP

- ★ 1 cup white sugar
- ★ 2 tablespoons cornstarch
- ★ 1 cup water
- ★ 1 cup fresh blueberries
- ★ 1 tablespoon butter
- ★ ½ tsp lemon juice

Cream cheese mixture..

In a separate bowl:

Take cream cheese out of fridge to bring down the temperature to make it soft.

Add ¼ cup of confectioner's sugar and a little milk.

Whip this mixture together until smooth and fluffy. Put it in an icing bag or place in a baggie. You can cut the corner off so you can squeeze it onto the casserole.

1. Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with ½ cream cheese mixture. Sprinkle ½ cup blueberries over the cream cheese, sprinkle with cinnamon and then repeat the whole thing!
2. In a large bowl, mix the eggs, milk, vanilla extract, cinnamon, nutmeg and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.
3. Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F (175 degrees C).
4. Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.
5. Next day....

In a medium saucepan, mix the sugar, cornstarch, water and lemon juice. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast.

NOTES: It says it serves 10 but it really serves 15-20 if you are serving other things. Also, you can half it all if you want!!Phyllis