

## *Breakfast*

### *Blueberry French Toast*

Wonderful with our own Blueberry Sauce or try it with a dollop of whipped cream and maple syrup! Makes enough for 8-12 people.

18 Slightly stale pieces of "Texas" bread  
¼ cup Maple Syrup  
12 ounces Spreadable cream cheese  
1 ½ cups Blueberries, fresh or frozen  
½ cup Melted Butter  
10 Eggs  
2½ cups 10% Cream

 **NIAGARA'S FINEST** *Hotels*

## *Breakfast*

### *Blueberry French Toast*

#### **METHOD**

Pre-heat oven to 350° F. Grease 9"x13"x2" Pyrex baking dish.

Mix half the blueberries into the cream cheese and spread over half the slices of bread.

Cover with the remaining pieces, remove crusts and cut into 1" cubes.

Put cubes into dish and sprinkle the remaining blueberries.

Beat together eggs, maple syrup, butter and cream. Pour over the bread and cheese cubes.

Cover with plastic wrap and gently press down on the surface until the cubes are soaked with the egg mixture.

Remove plastic wrap and bake for approximately 40 minutes or until lightly browned.

 **NIAGARA'S FINEST** *Hotels*