



Blueberry & Cream Cheese French Toast Casserole

-With the easiest homemade blueberry sauce ever!

Course: Breakfast, brunch, Main Course Cuisine: American Servings: 8

Prep Time: 20 mins Cook Time: 1hr Total Time: 1 hr 20 min Chill at least 2 hours: 2hrs

An overnight breakfast or brunch casserole The bread- Used a loaf of bread, the one they bake up at the local grocery store. But you can sub with brioche or Texas toast type. Anything that you can cut into big chunks. If you can find day old bread, even better. Or just leave it out overnight if you have the time.

Ingredients

For Casserole

- 1 large loaf French bread - about 8 cups day old is best
- 8 eggs
- 2 1/2 cups half and half
- 1/3 cup sugar
- 2 teaspoons cinnamon
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 cup fresh blueberries or frozen blueberries that have been tossed in 1 tablespoon of flour to keep them from bleeding
- 1 8 oz package cream cheese, light or regular cubed. (for easier cutting put in freezer for 15 minutes)
- 1/4 cup raw sugar for sprinkling on top optional



Blueberry Sauce

- 1 cup water
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 2 cups blueberries



How to make our Easy blueberry sauce:

Water, sugar, cornstarch and blueberries. That's it! Whisk it up in a sauce pan until it's simmers and done. **It makes a big batch because who wants to run out of syrup?**

Can I make the blueberry sauce in advance?

Yes! Simply cool it to room temp and store in the refrigerator. You can make this up to 3 days in advance.

Instructions



Butter a 9 x 13 casserole dish.

Cut French bread into 2 inch cubes and set aside.

In large bowl, combine eggs, half and half, sugar, cinnamon, vanilla and salt. Whisk until completely mixed.

Put one half of bread cubes in prepared dish.

Top with half cream cheese cubes and half cup of blueberries.

Add remaining bread cubes and top with remaining cream cheese and additional half cup of blueberries.

Pour egg mixture over bread cubes. Pressing mixture down so completely soaked by egg mixture.

Cover with plastic wrap and store in refrigerator for at least 2 hours or up to 48 hours.

Preheat oven to 375 degrees.

Remove plastic wrap and sprinkle casserole with raw sugar.

Cover casserole with foil and bake for 30 minutes.

Remove foil and bake an additional 20-30 minutes or until center is firm and bread is slightly brown on top.

Cool slightly and serve with blueberry sauce.

Blueberry Sauce

In small saucepan, combine sugar, water and cornstarch until simmering.

Add blueberries and simmer for 10 minutes. Using a fork or whisk, slightly break up the blueberries to desired consistency.

Cool slightly before serving or store in refrigerator for up to 3 days.

Recipe Notes

Make in advance. **The egg and bread has to sit 2 hours or overnight. Can be made 2 days in advance.**

Freeze the cream cheese for 20 minutes to make cutting into cubes easier.

Feeds 8-10 people.

Blueberry sauce recipe takes only 10 minutes, super simple and makes enough to out last the last bite of this casserole .

We used fresh blueberry's, but frozen is okay. (If using frozen, just toss them in 2 tablespoons of flour, so they don't bleed all over your pretty little casserole. After tossing them in the flour, shake off the excess). But fresh is best for this recipe.

You can sprinkle it with raw sugar so the top is all crunchy.