

Blueberry Strawberry French Toast Casserole

Ingredients:

French Toast

- 12 slices day-old French or Italian bread cut into 1-inch cubes
- 2 -8 ounce packages cream cheese, cut into 1 inch cubes (Can use light)
- 1 cup fresh blueberries rinsed and drained
- 1/2 cup fresh strawberries slice

Custard

- 12 eggs beaten
- 2 cups milk I used Almond Milk
- 2 teaspoons vanilla extract
- 1/3 cup maple syrup

Blueberry Sauce

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



Instructions:

1. Spray a casserole dish or 9×13 baking dish with cooking spray. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries and 1/2 cup strawberries over the cream cheese, and top with remaining bread cubes.
2. In a large bowl, mix the eggs, milk, vanilla extract, 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. In a medium saucepan, mix the sugar, cornstarch, and water. 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.