

## Blueberry Cream Cheese French Toast

12 slices of bread (dense bakery bread works well)

8 to 12 oz. cream cheese

1 cup fresh or frozen blueberries

12 eggs

2 cups milk

1/3 cup Maple syrup or honey

Sauce:

1/2 cup sugar

1 cup water

1 Tbsp butter

2 Tbsp corn starch

1 cup blueberries

Cut bread in 1" cubes. Place half in well greased 9x11 pan. Cut cream cheese in 1" cubes and place over bread. Top with blueberries and remaining bread. In bowl beat eggs, add milk and syrup. Mix well. Pour egg mixture over the bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 25-30 minutes or until golden brown and center is set. In sauce pan, combine the sugar, corn starch and water. Boil for 3 minutes, stirring constantly. Stir in the blueberries and simmer for 8-10 minutes. Stir in butter and serve over the French toast. Serves 6-8.