



Thick toast slices spread with cream cheese and blueberry basil spread, made into sandwiches, soaked in lightly spiced egg, made the night before and baked in the morning, this is the perfect holiday or Saturday breakfast. It's deliciously uncomplicated.



## Blueberry Basil Baked French Toast

*Serves 6*

### Ingredients:

- 1 loaf, approximately 12-14 slices Sourdough bread
- ½ cup cream cheese
- ½ cup Blueberry & Basil Preserve
- 6 eggs
- 2 Tbsp granulated sugar
- ½ tsp sea salt
- 1 cup milk
- ¾ cup cream
- 1 tsp nutmeg
- 2 tsp lemon juice
- Fresh blueberries for garnish

### Directions:

- Arrange half the slices of bread on a cutting board and spread with cream cheese. Spread the remaining slices with Blueberry & Basil Preserve and place the side spread with preserve on top of the slices spread with cream cheese, making sandwiches. Arrange the sandwiches in a 9x13 baking pan, overlapping them slightly, so they lay almost flat.
- In a large bowl whisk together the eggs, sugar, salt, milk, cream, nutmeg, and lemon juice until smooth, creamy and mixture is fully incorporated. Pour the egg mixture over the sandwiches in the baking dish, ensure each one has egg poured over top, allowing it to soak in well. It will pool in the bottom of the dish and that is totally ok, the bread will soak most of it up. Spray a large piece of aluminum foil with non-stick spray and place sprayed side down, over the baking dish. Place the dish in the fridge and let rest at least 2-3 hours or overnight.
- Remove the baking dish from the fridge and place in a cold oven, and set the temperature to 350°F, so the French toast can warm slowly as the oven preheats. Bake for 45 minutes after the oven has come to temperature. Remove the foil, and bake an additional 10-15 minutes, until the toast is golden and crisp. Garnish with blueberries and serve immediately.
- The French toast is best enjoyed the day it's made.