

OVERNIGHT BLUEBERRY FRENCH TOAST



PREP TIME

20 Minutes



BAKE TIME

40 - 45 Minutes



SERVES

6



Ingredients

- 1 cup brown sugar
- 1 1/4 tsp cinnamon
- 1/4 cup butter, melted
- 12 slices bread
- 1 1/2 cups fresh or frozen blueberries
- 5 eggs
- 1 1/2 cups milk or non-dairy beverage
- 1 tsp [Neilsen-Massey vanilla extract](#)
- 1/2 tsp salt
- [Snyders Heritage Farms Organic Maple Syrup](#)

Steps to Make

1. Combine brown sugar, cinnamon and melted butter. Mix well. Sprinkle 1/3 of the mixture evenly in bottom of a 9" x 13" baking pan.
2. Cover with 6 slices of bread. Sprinkle another 1/3 of the sugar mixture over bread and scatter blueberries on top.
3. Place remaining bread on fruit. Sprinkle with remaining sugar mixture.
4. Beat eggs, milk, vanilla and salt together. Pour evenly over bread; press down lightly. Cover with plastic wrap and refrigerate overnight, or let stand at room temperature for 2 hours.
5. Bake uncovered at 350 F for 40 to 45 minute or until puffed and golden. Serve warm with maple syrup.

RELISH TIPS:

- You can substitute strawberries, raspberries, peaches or nectarines for the blueberries.
- Try raisin or egg bread, brioche or even stale croissants instead of plain white bread.
- Serve this with warm maple syrup - it goes a much longer way and tastes even better. Place maple syrup in a small saucepan and heat just until warm. Pour into a jug to serve.