

Berry Good French Toast Bake

adapted from a recipe from Donna Sparks—Granite Steps B&B

14 oz. milk
1/4 c. sugar
1 tsp. vanilla
1/4 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
7 large eggs
16 oz. loaf French bread, cut into 1" cubes
3 oz. cream cheese, cut into 1/2" cubes
1 c. fresh or frozen blueberries
1/2 c. chopped pecans

Grease a 9x13 inch baking dish. Place milk, sugar, vanilla, salt, cinnamon, nutmeg, and eggs in a large bowl and beat with a hand mixer until smooth. Add bread cubes and stir with a spoon until coated.

Pour bread mixture into pan. Top evenly with cream cheese, blueberries and pecans. Cover and refrigerate up to 24 hours.

Heat oven to 400F. Bake uncovered 20-25 minutes or until golden brown. Cut into servings. Dust with powdered sugar and serve with maple syrup.