

White Lace Inn

Blueberry Cream Cheese Stuffed Baked French Toast

Ingredients:

1 Loaf White Bread, (no crusts)
½ Loaf French Bread
6 Cups Blueberries
8 oz Cream Cheese
½ Cup Sour Cream
7 Eggs | ½ Cup Sugar
1 ½ Cups Milk
1 ½ Cups Half & Half
½ Tsp. Cinnamon
½ Tsp. Nutmeg
1 Tsp. Vanilla
½ Cup Powdered Sugar

Directions:

Cut white bread into cubes & place in the bottom of a greased 9X13 pan. Sprinkle blueberries evenly over bread. Microwave cream cheese in a bowl for 2 minutes. Add ½ cup sugar, ½ cup sour cream, & 1 tsp. vanilla and stir carefully. Spread over blueberries. Cut french bread into ten 1-inch thick slices and place over cream cheese. Beat together eggs, milk, half & half, nutmeg, and cinnamon and pour over bread. Cover and refrigerate overnight. Bake at 350° for 45 minutes. Then uncover and bake for an additional 15 minutes. Rest for 10 minutes before slicing. Sift powdered sugar over before serving.

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