

## **Overnight Blueberry French Toast Casserole**

(Adapted from [The Salty Marshmallow](#))

### FOR THE FRENCH TOAST

2 (12 inch long) French Baguettes, cut into ½ slices (discard the ends)

12 Ounces Cream Cheese, Softened

¼ Cup Maple Syrup

2 Cups Blueberries

½ Teaspoon Cinnamon

2 Large Eggs

1 ½ Cups Heavy Cream or Milk

½ Teaspoon Vanilla Extract

Lightly butter a 3 quart casserole dish.

In a medium bowl using a hand mixer or large spoon, combine the cream cheese with the maple syrup, and cinnamon, then fold in the blueberries.

Spread about one Tablespoon of the blueberry cream cheese mixture onto one side of each slice of bread. Place bread slices evenly in a row in the prepared baking dish.

Use a glass measuring cup or medium bowl to whisk together the eggs, cream or milk, and vanilla extract. Pour mixture evenly over bread slices.

Cover pan with foil and refrigerate it for at least 4 hours to overnight. (Overnight is best).

Preheat oven to 350 degrees.

Place the french toast in the oven with the foil on and bake for 35 minutes. Remove the foil and bake for an additional 10 minutes until the top is golden brown.

### FOR THE TOPPING:

½ Stick Butter

⅓ Cup Brown Sugar

¼ Cup Maple Syrup

½ Teaspoon ground cinnamon

Melt butter in a small saucepan over medium heat. Whisk in the brown sugar until smooth.

Whisk in the maple syrup and cinnamon. Drizzle over french toast as desired.