

## MAINE BLUEBERRY STUFFED FRENCH TOAST BY LEE HOLLIS

Nothing says “I love you, Mom” than this special treat!

8 eggs  
1 ½ cups milk  
1 ½ cups half and half  
2 teaspoons vanilla extract  
¾ teaspoon cinnamon  
¼ teaspoon nutmeg  
1/8 teaspoon salt  
12 slices Texas toast (or thick slices of your favorite bread)  
1 (8 oz) container of whipped cream cheese  
2 cups fresh or frozen (unthawed) blueberries  
½ cup light brown sugar  
¼ cup unsalted butter, room temperature  
1 tablespoon maple syrup, plus more for serving

Spray a 9x13-inch baking dish with cooking spray.

In a large bowl, whisk the eggs until blended. Whisk in the milk, half and half, vanilla, cinnamon, nutmeg, and salt. Set aside.

Toast the bread slices until golden brown. Divide the container of cream cheese among 6 slices, spreading in an even layer on one side of each. Place these slices in the prepared baking dish, cream cheese side up. Sprinkle the blueberries over the cream cheese.

In a small bowl, blend the brown sugar, butter and 1 tablespoon of maple syrup until smooth. Spread this mixture on the 6 remaining slices of toast. Place these slices spread side up on top of the slices in the baking dish.

Whisk your egg mixture again and slowly pour it all over the bread. Gently press the slices into the custard.

Cover the dish with foil and refrigerate for at least 3 hours or overnight.

When it's time to bake, preheat your oven to 350 degrees. Bake uncovered until puffed and golden, about 45 to 50 minutes. Let rest for 15 minutes before serving with additional syrup! Enjoy!