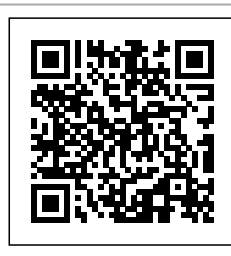


Cheesecake Baked French Toast



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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 25 minutes

Cook Time: 1 hours 15 minutes

Ingredients

For the french toast base:

- 1 Loaf of Challah Bread, cut into cubes
- 2 cups of Whole Milk
- 3/4 cups of Heavy Cream
- 6 Eggs
- 3/4 cup of Brown Sugar
- Splash of Vanilla Extract
- 1 cup of Blueberries
- 2 Tbsp of Granulated Sugar
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For the filling:

- 8 oz of cream cheese
- 2 tbsp of heavy cream
- 1/4 cup of sugar
- 1/2 tsp Lemon zest
- 2 tsp of Vanilla Extract
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For the syrup:

- 1/2 cup of maple syrup
- 1 1/2 cups of Blueberries
- 1 tsp of vanilla
- 2 tsp of Lemon juice

1) Start by making the cheesecake filling by creaming together the cream cheese, heavy cream, sugar, lemon zest and vanilla extract with a handheld electric whisk until smooth.

2) Make sandwiches out of the filling and bread and lay them in a buttered casserole dish, set aside.

3) In the same bowl you made your filling in, add the milk, cream, eggs, brown sugar and vanilla, whisk until well combined then pour over the bread in the casserole, press the bread into the custard with a spatula to help it soak some of the custard.

4) Scatter the blueberries over the bread and custard, sprinkle a tiny bit of granulated sugar over everything, then cover with some aluminum foil and pop it in the fridge for a minimum of 4 hours or overnight.

5) Preheat your oven to 350 degrees, bake the french toast casserole covered with foil for 30 minutes, then remove the foil and continue to bake for 45 minutes.

6) To make the syrup, in a saucepan add the maple syrup, 1 cup of blueberries, lemon juice and vanilla extract, bring to a boil over medium heat until the blueberries burst, then remove from the heat and add the remaining fresh blueberries.

7) Allow the syrup to cool slightly then drizzle over the french toast.

