

Overnight Blueberry French Toast Casserole

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 45 mins

Description

I made this French toast casserole recipe for Christmas morning brunch perfect to put in the oven and go open presents while it bakes You can top with syrup or whipped cream or nothing at all I found several different recipes similar to this one but none had everything I wanted to do with it so I thought Id try to make my own I think it is a very good start but please let me know what you think

Ingredients

- - 1 (8 ounce) package cream cheese
- softened - 1 cup confectioners' sugar - 2 tablespoons milk - 1 tablespoon vanilla extract
- divided - 2 cups blueberries
- divided - 2 loaves French bread
- cubed - 2 cups milk - 8 eggs - 1 teaspoon ground cinnamon - ½ teaspoon ground nutmeg

Instructions

1. Mix cream cheese
2. confectioners' sugar
3. 2 tablespoons milk
4. and 1 teaspoon vanilla extract in a bowl until smooth and creamy; fold in 1 cup blueberries. Cover the bottom of a 10x14-inch baking dish with a layer of bread cubes. Spread cream cheese mixture over bread layer; top with remaining bread cubes. Whisk 2 cups milk
5. eggs
6. 2 teaspoons vanilla extract
7. cinnamon
8. and nutmeg together in a large bowl; pour over bread mixture. Sprinkle 1 cup blueberries over bread-egg mixture. Cover dish tightly with aluminum foil and refrigerate
9. 8 hours to overnight. Remove from refrigerator 30 to 60 minutes before baking. Preheat the oven to 375 degrees F (190 degrees C). Bake in the preheated oven for 45 minutes. Remove foil and continue baking until the center is set
10. about 30 minutes. Recipe Tip If the cream cheese mixture is too thick
11. add more milk.