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## [Easy Overnight Blueberry French Toast](#)



[Perfectly Crafted Thick Sliced White](#)

A breakfast staple made perfect. These simple steps will make your favorite breakfast go-to even more delicious.

**Prep Time:**

20  
MIN

**Cook time:**

40  
MIN

**Total Time:**

60  
MIN

**Number of Ingredients:**

11

**Servings:**

8

**Level:**

Easy

**Ingredients:**

8 slices Nature's Own Perfectly Crafted White Bread

Nonstick cooking spray

1/2 8-ounce package cream cheese, softened

3 tablespoons maple syrup

1/2 teaspoon ground cinnamon

2 cups fresh blueberries

1 1/2 cups half-and-half or milk

3 eggs, lightly beaten

1 teaspoon vanilla extract

Fresh blueberries (optional)

Powdered sugar or maple syrup (optional)

**Instructions:**

Arrange bread slices on a cooling rack and allow to dry at room temperature for 30 to 60 minutes.

Meanwhile, coat a 3-quart rectangular baking dish with nonstick cooking spray. In a small bowl beat cream cheese, 3 tablespoons maple syrup and cinnamon with a mixer until smooth. Fold in 2 cups blueberries.

Arrange 4 slices bread in prepared dish. Spread cream cheese mixture over bread in dish. Top with remaining bread.

In a medium bowl whisk together half-and-half, eggs, and vanilla. Pour over bread. Cover and refrigerate overnight.

Remove dish from refrigerator. Preheat oven to 350°F. Bake French toast, covered, for 20 minutes. Uncover and bake 20 minutes more or until top is golden brown.

Let stand at room temperature for 15 minutes. If desired, top with additional berries and powdered sugar or maple syrup.

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