

Blueberry Morning Glories with Warm Blueberry Sauce

1 large loaf French bread, diced into 1" cubes
1 – 8 oz. pkg Cream Cheese
¼ Cup Brown Sugar
¼ Cup Blueberries per Ramekin
1 teaspoon Lemon Zest
¼ Cup Maple Syrup

2 Cups Milk
1 Cup Half & Half
2 Tablespoons Vanilla
¼ Teaspoon Cinnamon and a Dash of Nutmeg
12 eggs

Dice bread and place in a large bowl. Set aside.

In a small bowl, mix Cream Cheese, Brown Sugar and Lemon Zest. Set aside.

Mix remaining ingredients until well blended. Pour over bread, cover and refrigerate overnight.

In the morning blend bread and egg mixture. Spray the bottom of 12-14 (1 Cup) ramekins. Place a small amount of bread mixture in the ramekin. Add approximately ¼ cup blueberries, one small melon baller scoop of cream cheese mixture and then top with a bit more bread & egg mixture.

Place ramekins on baking sheet and cover with aluminum foil. Bake at 350 degrees for 30 minutes. Remove foil and finish baking until golden brown (approximately 10-15 minutes). Serve with warm Blueberry Sauce.

Blueberry Sauce:

1-1/3 Cup water
1-1/3 Cup sugar
2-2/3 Tablespoon Cornstarch
2-2/3 Cups Blueberries
1-1/3 Tablespoon butter

Simmer water, sugar, cornstarch & half the blueberries until it thickens. Stir in remaining Blueberries and butter. Place in a gravy pitcher. To serve, pour over Blueberry Morning Glories or Pancakes.

