

BLUEBERRY FRENCH TOAST

1 loaf french bread
3 eggs
3 tablespoon sugar
1 teaspoon vanilla extract
2 1/4 cups milk
1/2 cup all-purpose flour
1/3 cup firmly packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup butter or margarine
1 cup fresh or frozen blueberries
Blueberries for garnish

Lightly grease a 13x9-inch baking dish. Diagonally cut bread into 1-inch slices and place slices into prepared baking dish.

In a medium bowl, combine eggs, sugar, and vanilla extract; add milk and stir until blended. Pour mixture over bread slices, turning slices to make sure they are well coated. Refrigerate overnight.

Preheat oven to 375 degrees. Spread blueberries over bread.

In a small bowl, combine flour, brown sugar, and cinnamon. With a pastry blender or two knives, cut in butter until particles are the size of small peas. Spread mixture blueberries

Bake approximately 40 minutes or until golden brown. Remove from oven, cut into squares, and garnish with additional blueberries.

Makes 6 to 8 Servings.