



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

OVEN BLUEBERRY FRENCH TOAST

1 loaf (8 ounces) French baguette, cut into 1-inch slices

4 eggs

2 cups milk

½ cup firmly packed brown sugar

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

2 cups fresh or frozen blueberries

¼ cup butter or margarine

¼ cup firmly packed brown sugar

Powdered sugar (optional)

1. Preheat oven to 375 degrees F. Grease 9 x 13-inch baking dish.
2. Arrange bread slices in prepared baking dish.
3. In large bowl, whisk together eggs, milk, the ½ cup brown sugar, cinnamon, and vanilla.
4. Pour evenly over bread. Turn slices over once or twice to coat completely. Let stand 10 to 15 minutes or until almost all liquid is absorbed. (Or cover and refrigerate overnight.)
5. Just before baking, sprinkle berries over bread.
6. Place butter and the ¼ cup brown sugar in 2-cup glass measure. Microwave on high for 30 seconds or until butter melts. Stir to dissolve sugar. Drizzle over berries.
7. Bake in 375-degree oven for 20 to 25 minutes or until set. If desired, dust with powdered sugar before serving.

Makes 8 - 10 servings.

