

Delicious Food Ideas

Award-Winning Blueberry Stuffed French Toast

(NAPSA)—In the past, if you had a taste for a memorable breakfast or dinner entrée you enjoyed while on vacation, you had to make a return trip. Now you may only have to travel around the corner to sample award-winning recipes and flavors from some of the country's legendary restaurants.

For example, The Maples Inn, a bed-and-breakfast in Bar Harbor, Maine, is home to Wild Maine Blueberry Stuffed French Toast. This fruit-filled delight is available for a limited time at Bakers Square and Village Inn restaurants nationwide.

"We have a passion for great food," said Ken Keymar, CEO of VICORP Restaurants, parent company. "We are excited to expand our menu by doing something totally unique in the restaurant industry, bringing select entrées to our guests from legendary restaurants across America."

If you would like to try this delicious dish at home, here it is:

Blueberry Stuffed French Toast

Serves 9-12

- 12 slices thick bread (Texas Toast)**
- 2 8-ounce packages cream cheese**
- 1 cup fresh or frozen blueberries**
- 10 eggs**
- ½ cup maple syrup**
- 2 cups milk**



Blueberry Stuffed French Toast helps make mornings memorable.

Remove crusts from bread and cube. Spray bottom of 9"x13" glass baking dish with vegetable spray and place half the cubes of bread in the pan. Cube cream cheese and put on top of bread cubes. Distribute 1 cup blueberries over cream cheese. Top with remaining bread cubes.

Beat eggs, add maple syrup and milk. Pour mixture over bread and cheese. Place plastic wrap over dish and refrigerate overnight.

Bake cooking with foil in middle of preheated 350° F oven for 30 minutes; remove the foil and bake 30 minutes more or until puffed and golden. Let set

10 minutes before slicing.

Sauce:

- 1 cup water**
- 1 cup sugar**
- 2 tablespoons cornstarch**
- 2 cups fresh or frozen blueberries**
- 1 tablespoon butter**

Cook water, sugar, cornstarch and 1 cup blueberries until thickened. Add 1 cup blueberries and butter. To serve, pour over French toast. Garnish with twist of lemon, if desired.

For upcoming promotions, visit www.BakersSquare.com or www.villageinn.com.