

Blueberry & Cream Cheese Stuffed French Toast with Homemade Blueberry Sauce

By Rob Wezwick, Ash Street Inn, Manchester, NH (March 9, 2019)

This breakfast was inspired when I went to the market and saw that blueberries were coming back into season and were also on sale.

The sauce was made by combining blueberries, a little lemon juice and some sugar and simmering until sauce thickens.

The dipping batter is made by mixing eggs, half and half, and vanilla. Use a hearty white bread and put into mixture and let sit until moist throughout.

Put bread on lightly greased griddle and cook on one side, before turning over add a little butter to griddle for browning and flavor. We also sprinkle on some maple sugar for some additional flavor.

For the cream cheese mixture, combine cream cheese with a little milk and confectionery sugar. While the second side is browning, spread the cream cheese mixture on the French toast, add some of the prepared blueberries.

Then and add French toast tops to make a "sandwich" when done.

Cut in halves to serve, pour hot blueberry sauce over the top.

Serve with additional sauce and NH Maple Syrup on the side.