



Cast Iron Blueberry Stuffed French Toast

Ingredients Needed for Cast Iron Blueberry Stuffed French Toast

- 1½ loaves of Aunt Millie's Cinnamon Swirl Bread
- 6 eggs
- 2 cup milk
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 tablespoon vanilla
- ¼ cup maple syrup
- 2 cups blueberries, divided
- 4 tablespoon butter, melted



Cream Cheese Mixture

- 8 ounces cream cheese, softened
- ½ cup milk
- ¼ teaspoon cinnamon

Directions for Cast Iron Blueberry Stuffed French Toast

1. Preheat oven to 350° F.
2. Combine the cream cheese mixture ingredients in a medium bowl. Fold in 1 c. of blueberries and set aside.
3. In a large mixing bowl, combine eggs, milk, cinnamon, nutmeg, vanilla, and maple syrup.
4. Add sliced bread to the egg mixture. Let each slice soak some of it up.
5. Spread melted butter around the cast iron pan. Layer soaked bread slices in the bottom of the cast iron pan.
6. Equally distribute the cream cheese mixture and remainder of fresh blueberries over the bread.
7. Pour any remaining bread mixture into the cast iron pan.
8. Cover with foil and bake for 45 minutes.
9. Remove foil and continue to bake approximately 15 – 30 minutes more, or until stuffed French toast is set and the top is golden.

10. Serve and enjoy your Cast Iron Blueberry Stuffed French Toast!

