



## *Vera's Blueberry Delight*

Recipe by our neighbor Vera Von Atta of 10,000 Delights Bed & Breakfast

### **Pancakes:**

- 15 slices homemade type bread (2 loaves monk bread; crusts trimmed and cut into cubes)
- 16 oz. cold cream cheese cut into chunks (freeze & unfreeze so it cuts more easily)
- 1½ cups blueberries
- 10 large eggs
- ½ c. maple syrup
- 2½ c. milk

### **Sauce:**

- 2 c. sugar
- ¼ c. cornstarch
- 2 c. water
- 2 c. blueberries
- 2 T. butter.

1. Arrange ½ bread cubes in buttered 15 in by 10 in glass baking dish. Scatter cream cheese over bread and then blueberries. Layer the rest of the bread. Whisk eggs, syrup and milk and pour over bread mixture. Chill covered overnight.
2. Bake covered with foil in 350° oven for 30 minutes. Remove foil & bake 30 minutes more. (To prevent burning bottom you can bake at 325° for 45 minutes (then at 350° for ½ hour)
3. For sauce, stir together sugar, cornstarch and water and cook stirring occasionally until thickened. Stir in blueberries and simmer mixture stirring for 10 minutes. Add butter and stir until melted.