

North Lodge on Oakland Recipe

Blueberry Strata with Sauce

Ingredients

15 Slices of bread cut into 1" cubes
1 lb Cream cheese cut into 1" cubes
1 cup blueberries
12 eggs
¼ cup maple syrup
2 cups milk
1 tbs vanilla

Directions

Spray 9×13-inch glass dish

Place ½ of the bread cubes in the bottom of the dish

Top with cream cheese and 1 cup blueberries. Arrange remaining bread cubes on top of blueberries.

In large bowl, whisk eggs, syrup, milk and vanilla. Pour over bread. Press so all is covered with egg.

Cover with foil, which has been sprayed with Pam and chill over night in the refrigerator. Could be baked right away but not as good.

Preheat oven to 350 degrees. Bake 30 minutes with foil on then uncover and bake for an additional 30 minutes or until puffed and lightly brown.

Serves 12

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Blueberry Strata with Sauce

Sauce

Ingredients

1 cup sugar

2tbs cornstarch

1 cup water

1 cup blueberries

1tbs butter

Directions

In small saucepan stir sugar, water and cornstarch over medium heat stirring until thickened. Stir in blueberries and simmer until berries burst (5 minutes).

Add butter and stir until melted. Spoon Strata onto plate and top with sauce.