

Blueberry Breakfast Bonanza

Yield 10 servings

- Cooking spray
- 1 (12-ounce) loaf French bread, cubed, about 6 cups
- 1 (16-ounce) package frozen blueberries, reserve 1 cup (or 3 cups fresh)
- 12 ounces Neuchatel cheese, softened
- 1 cup reduced-fat sour cream
- 2/3 cup firmly packed brown sugar
- 3/4 cup low-fat milk
- 1/2 cup maple syrup
- 10 eggs, beaten
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla
- Additional maple syrup for serving, optional

Coat a 9 X 13-inch glass baking dish with cooking spray; place bread cubes inside. Sprinkle blueberries on top. In a large bowl beat Neuchatel cheese until smooth. Add sour cream, brown sugar, milk and maple syrup, continue beating until smooth. Add eggs, cinnamon and vanilla; continue beating until mixture is blended. Pour over bread and berries. Cover with foil and refrigerate several hours or overnight. Remove from refrigerator about 30 minutes before baking. Bake covered in a preheated 350°F for 30 minutes. Uncover and continue baking until no signs of visible liquid egg or about 20-25 minutes longer. Sprinkle remaining blueberries on top and serve with additional maple syrup if desired. Refrigerate leftovers.