



Blueberry Stuffed French Toast

Description

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BLUEBERRY STUFFED *French Toast*

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My friend Anne made this delicious **Blueberry Stuffed French Toast** for my family this summer. I love french toast and I love breakfast dishes, but I don't enjoy making breakfast. I'm not a get up and go morning person (just ask my husband). I'm more of a lounge in my pajamas, drink coffee, journal, read and then eat breakfast about an hour later. I love when other people make me breakfast.

I read recently that September is Breakfast Month so I thought it would be a great time to post this recipe. Thanks for sharing this Blueberry Stuffed French Toast from [Taste of Home](#) with me Anne.



Starting last year I began finding great joy in making breakfast for my family. I find waking up to the smell of something cooking such a comfort, that I wanted to provide that for my family. (FYI not

everyday, by any means! But once a week will suffice!) The other days cereal and toaster waffles will have to do!

The French toast recipe I am sharing is one my daughter selected for me to try. She was pleased with the results. Hope you will be too!

Blueberry Stuffed French Toast

Author: Anne Putnam for Joyfulscribblings.com

Ingredients

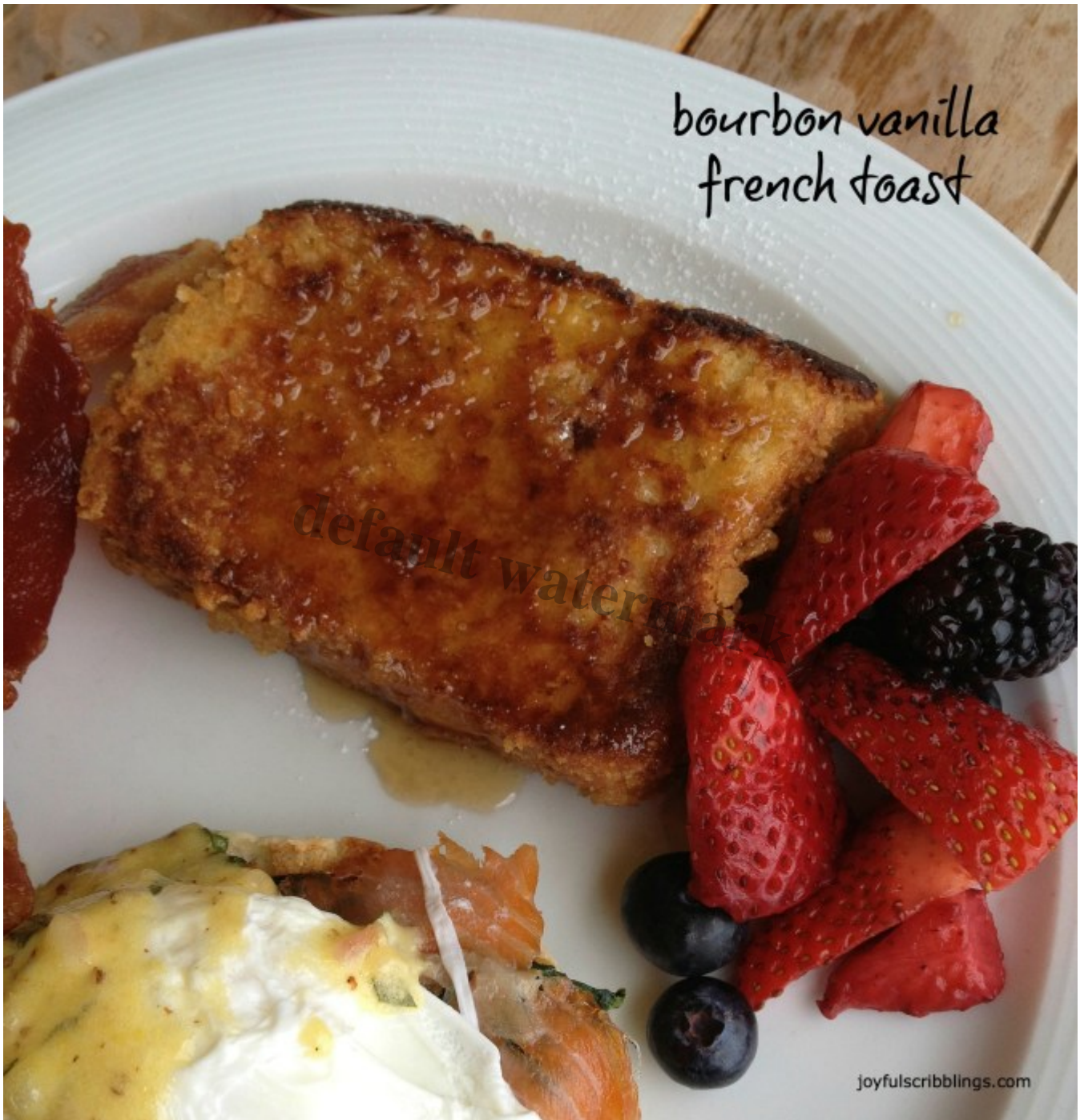
- 1 1/2 Cups fresh or frozen blueberries
- 3 TBSP sugar, divided
- 8 slices Italian bread (1 1/4 inch thick)
- 4 eggs
- 1/2 C orange juice
- Sauce
- 1/4 C orange juice
- 1/4 C water
- 3 TBSP sugar
- 1 TBSP cornstarch
- 1/8 tsp salt
- 1 1/2 C orange sections
- 1 C fresh or frozen blueberries
- 1/3 cup nuts of your choice, I like chopped pecans

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Instructions

1. Preheat oven to 400 degrees.
2. In a small bowl, toss blueberries with 2 TBSP sugar.
3. Cut a pocket horizontally in each slice of bread. Fill with berries.
4. In another bowl, whisk eggs, orange juice, salt and remaining sugar.
5. Dip both sides of bread in the egg mixture, be careful to keep the berries in the pocket!
6. Place in a greased 11"–14" pan.
7. Bake for 14-17 minutes turning once.
8. In a small saucepan whisk the first five sauce ingredients until smooth. Bring to a boil, stirring constantly, cook and stir 1-2 minutes until thickened. Reduce heat; stir in fruit and heat through. Serve the French toast with sauce and sprinkle with nuts. We like to sprinkle a little powdered sugar on ours too.

For more french toast ideas check out these past posts:



[Bourbon Vanilla French Toast](#)

Strawberry Stuffed French Toast



[Strawberry Stuffed French Toast](#)

Linking to: [Iâm Lovinâ€™™ It Link Party](#), [Foodie Fridays](#)

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