

Indulgent Stuffed French Toast with Wisconsin Havarti

Servings: 8 to 10

Ingredients:

1 16-ounce challah or French bread loaf, cubed
1 8-ounce package Wisconsin Havarti Cheese, cut into thin slices
6 large eggs
4 cups milk
1/2 cup sugar
1 1/2 teaspoons ground cinnamon, divided
2 tablespoons butter, melted
1/4 cup maple syrup
1 1/2 cups fresh or frozen blueberries
1 12-ounce jar blueberry preserves

Cooking Directions:

Preheat oven to 350°F.

Arrange half of bread cubes in lightly buttered 13x9x2-inch baking pan. Top evenly with Havarti; top with remaining bread cubes.

Whisk together eggs, milk, sugar, 1 teaspoon cinnamon, butter, and maple syrup in large mixing bowl; pour over bread mixture, pressing bread cubes to absorb egg mixture. Sprinkle remaining cinnamon over the top. Cover baking pan with foil.

Bake for 30 minutes. Uncover and bake 30 more minutes or until lightly browned and set. Let stand 5 minutes before serving.

Stir together blueberries and blueberry preserves in a small saucepan over low heat until warm. Serve blueberry sauce over French toast.



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