

## Overnight Blueberry and Almond French toast

**Servings:** 4-6

**Prep Time:** 15min

**Cook Time:** 1hr



### Ingredients

- 6 slices SPAR bread, cut into cubes
- 125g SPAR cream cheese plain, cut into 1 inch cubes
- ½ cup fresh or frozen blueberries
- 6 SPAR eggs, beaten
- 1 cup SPAR milk
- 1 teaspoon vanilla essence
- 3 tablespoons SPAR golden syrup
- ¼ cup Flaked Almonds
- ½ cup SPAR white sugar
- 2 tablespoons cornflour
- ½ cup water
- ½ cup fresh or frozen blueberries (extra)

### Directions

1. Preheat the oven to 180 degrees Celsius.
2. Lightly grease a 20cm square baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1/2 cup blueberries over the cream cheese, and top with remaining bread cubes and the flaked almonds.
3. In a large bowl, mix the eggs, milk, vanilla essence, and syrup. Pour over the bread cubes and almonds. Cover, and refrigerate overnight.
4. Remove the bread mixture from the fridge about 30 minutes before baking.
5. Cover with foil and bake for 30 minutes. Uncover, and continue baking 25 to 30 minutes, until centre is firm and surface is lightly browned.
6. In a saucepan, mix the sugar, cornflour, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1/2 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Pour over the baked French toast.