



Blueberry French Toast Sandwiches

Ingredients:

8 slices firm white bread	1/3 cup melted butter or margarine
2 eggs	1-1/2 cup blueberries
1 tsp vanilla	1/3 cup firmly packed brown sugar
1-1/3 cups milk	1-1/3 tbsp sugar

Directions:

In a bowl, mix eggs, milk, vanilla and sugar until smooth. Dip 4 of the slices of white bread into the egg mixture and place on a cookie sheet that has been brushed with 1-1/2 tbsp of the butter. Top the bread with blueberries and sprinkle with brown sugar. Dip remaining bread slices into the egg mixture and place over the blueberries. Brush sandwiches with remaining melted butter. Bake in a preheated moderate oven (350 degrees) for 30 to 35 minutes or until crisp and brown. Serve warm topped with blueberry syrup.

Yield: 4 servings.

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BLUEBERRY SYRUP:

In a saucepan, combine 2 cups of fresh or frozen blueberries with 1 cup of water. Cook slowly for 15 minutes. Strain through fine strainer. Add 3/4 cup confectioners' sugar and 1/2 teaspoon lemon juice to liquid and return to low heat for about 15 minutes, until sauce gets syrupy.

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