Blueberry Breakfast Casserole

Ingredients:
12 slices French bread, cut into 1 inch cubes (I used Texas Toast, but any bread would work)
16 oz. cream cheese, cubed
2 cups frozen or fresh blueberries
12 large eggs
1/2 cup maple syrup
2 cups milk

Directions:
Place half of the bread cubes in a greased baking dish (9x13) and scatter cream cheese over top.
Sprinkle cheese with blueberries and cover with remaining bread cubes.
Blend eggs, syrup and milk,
and pour evenly over all. Cover tightly with foil; chill overnight. Bake at 350 degrees for 30 minutes.
Uncover and bake 30 minutes more.

Serve with blueberry syrup.

Makes 6 -8 LARGE servings