

Welcome to Turkey Run Inn in East-Central Indiana

Blueberry Surprise French Toast Casserole

Cream cheese is the magic ingredient for this easy-to-make recipe

6 slices dry white bread, cut into ½ inch cubes (about 2 cups)
6 to 8 ounces honey almond cream cheese or soft cream cheese
1/2 cup fresh blueberries
6 eggs
1 cup almond milk or regular milk
1/4 cup maple syrup
Garnish: Fresh blueberries as desired

- Place half of the bread cubes over the bottom of a well-buttered 9-inch square baking dish or pan.
- Sprinkle cream cheese and blueberries over bread cubes. Arrange remaining bread cubes, layering them over blueberries.
- In a large mixing bowl, beat eggs; beat in milk and maple syrup. Carefully pour egg mixture over the bread mixture. Cover and chill in the refrigerator for 2 to 24 hours.

- Bake, covered, in a 375° F oven for 25 minutes. Uncover and bake about 25 minutes more or until a knife inserted near the center comes out clean, and topping is puffed and golden brown. Let stand for 10 minutes before serving.
- Serve warm with fruit-flavored or maple syrup. Makes 4 servings.

Note for drying bread slices:

To dry bread slices: Arrange bread in a single layer on a wire rack; cover loosely and let stand overnight. Or cut bread into 1/2-inch cubes; spread in a large baking pan. Bake, uncovered, in a 300-degree F oven for 10 to 15 minutes or until dry, stirring twice; cool.

Recipe Inspired by: Turkey Run Inn at Turkey Run State Park.

For More Information See: https://www.turkeyrunstatepark.com/turkey-run-state-park-inn/

https://www.midwestliving.com/recipe/fruit/blueberry-surprise-french-toast-casserole/

About the Recipe: This is the easiest recipe to make and only uses a few ingredients. The toasted bread cubes form a delightful design on the top of the French Toast Squares. I used soft honey almond cream cheese along with the original flavor that gave the finished dish a sweet honey flavor that was so delicious. Sprinkling it with lots of fresh blueberries filled it with bursting blueberry flavor, but the surprise cream cheese is the secret ingredient in this blueberry breakfast casserole.

Welcome to Turkey Run Inn at Turkey Run State Park - Indiana

Turkey Run State Park Inn offers all the comforts of home in the beautiful and unique setting of Turkey Run State Park. It was built in 1919 and excursion trains from Chicago brought travelers for a holiday to the Turkey Run Inn. Now, the Park Inn provides the comfort of a modern facility with a rustic country inn with sixty-one rooms in the main lodge and a full-service dining room. They also operate five buildings with cabin rooms available for rent as well as five separate cabins. Narrows Restaurant is open daily to the public and features home-style meals of Indiana favorites, like Hikers Breakfast Sandwich, Sausage Gravy & Biscuits, and Breakfast Skillet. For More Information See:

https://www.turkeyrunstatepark.com/turkey-run-state-park-inn/