



Lemon Blueberry Brioche Baked French Toast

1 loaf Breadworks Lemon Blueberry Brioche
8 eggs, beaten
2 TBSP maple syrup (plus more for drizzling)
½ cup blueberries (fresh or frozen)

1 cup cream or half & half
1 tsp. vanilla
½ tsp. salt
powdered sugar for sprinkling

Slice the Lemon Blueberry Brioche in ½ in slices then cut diagonally.

Butter a 9 x 13" glass baking dish and stagger the slices until they fit nicely with points up.

Combine the beaten eggs with the cream, vanilla, 2 TBSP maple syrup and salt. Pour evenly over the Lemon Blueberry Brioche slices. Evenly distribute the fresh or frozen blueberries over top. Cover with plastic wrap and chill overnight.

In the morning, preheat oven to 350°, pull off the plastic, cover with foil and slide the covered dish in the hot oven. Bake 30 minutes, remove the foil and return to the oven to brown the bread—10 more minutes.

To serve, sprinkle powdered sugar on top, serve with more maple syrup on the side.

This recipe may substitute our regular Brioche loaf, and then substitute ½ tsp. lemon oil or 1 tsp. lemon extract for the vanilla and add more fresh or frozen blueberries.

*Our Brioche loaf is available daily during the summer and fall season and takes a break over the winter months. *Our Lemon Blueberry Brioche is a special "Bread of the Week" available on a limited basis in the summer months and is part of our Bread of the Month online special.

Watch Facebook and Instagram for availability of our specialty breads.

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market