

## *Recipes from the Kitchens of Kenburn Orchards*

### **Blueberry Morning Glory**

(12 servings)

1 loaf challah bread or other good white bread, crusts removed  
1 eight ounce package cream cheese cut into small pieces  
2 Cups fresh or frozen blueberries  
8 large eggs (some recipes call for up to 12 eggs here)  
1/3 Cup maple syrup  
½ C sugar  
2 Cups half and half (or any proportion of milk and cream)

#### Blueberry sauce

1 Cup sugar  
1 Cup water  
2 Tablespoons corn starch  
1 Cup fresh or frozen blueberries

Preheat oven to 350. Butter or spray a 9x13 baking dish. Tear bread into small pieces and arrange ½ of bread over bottom of baking dish. Scatter cream cheese over bread. Scatter blueberries over cream cheese. Arrange remaining bread on top. (Or just stir it all up)

Beat eggs. Add maple syrup, sugar and half and half; mix well. Pour egg mixture over bread. Cover and refrigerate several hours or overnight. Bake for about 50 minutes until browned and puffed. Serve with warm blueberry sauce.

For the sauce: Combine sugar, water and corn starch in a saucepan over medium heat. Cook stirring constantly until thickened. Add blueberries and simmer for up to ten minutes, stirring occasionally.