



Overnight Blueberry Bagel French Toast

Ingredients:

Serving Size: 4 (estimate 1 bagel per person)

- 4 B2 Cafe Blueberry Bagels, sliced
- 2/3 C. Milk (Vanilla Almond Milk makes a great substitute)
- 4 Eggs
- 1 Tbsp. Vanilla
- 1.5 Tsp. Cinnamon, separated
- 1/4 C. Powdered Sugar, for garnish
- Maple Syrup, Butter, and Fruit, when serving



Preparation:

COMBINE eggs, milk, 1 tsp. cinnamon and vanilla in small bowl.

POUR into flat pan.

SUBMERGE blueberry bagel halves in egg/milk mixture.

COVER and refrigerate overnight.

SPRINKLE with remaining 1/2 tsp. of cinnamon.

SPRAY frying pan or griddle with non-stick spray.

FRY each half until egg is fully cooked and bread is well toasted.

DUST with a light sprinkling of powdered sugar for garnish.

SERVE with butter, maple syrup, and fruit, if desired.

ENJOY the unique chewy, toasty texture of your overnight french toast!